

Mango Black Bean Salsa

Ingredients

- 2 cups small diced mango
- 1-15oz. can black beans, well rinsed
- ½ cup finely diced red onion
- ½ cup coarsely chopped cilantro
- 1 lime
- 1 medium red bell pepper, seeded and chopped
- 1 tsp garlic powder
- 1 tsp ground cumin
- ½ tsp freshly ground black pepper
- 1 Small diced avocado (optional)
- 1 pinch crushed red pepper (optional)
- ½ tsp sea salt, or to taste

Directions

1. In a bowl, gently fold together all ingredients. If needed, adjust salt and pepper amounts to taste. If using, gently fold in 1 tsp honey at a time, to taste.
2. Cover tightly and chill until ready to serve (flavor gets better with a few hours' worth of time; can also be made the night before.)

Notes

This mango salsa is also delicious over grilled seafood or a green salad. If your mangoes aren't sweet enough, gently fold in 1 tsp honey at a time, to taste.

