

Pico de Gallo

2 cups diced chopped tomatoes

1 minced small red onion

Juice of 1 lime

Salt and pepper to taste

1 stemmed and minced jalapeño or other hot fresh chili

1/2 cup chopped cilantro, more to taste

Combine all ingredients. Check if you need more chili and feel free to add salt. Try to let sit for 30 minutes before serving.

Green Salsa

- 5 Tomatillos
 - 1/4 - 1/2 bunch fresh Cilantro finely chopped
 - 2 Cloves of Garlic
 - 1/4 Onion
 - Jalapenos 1-3 depending on how spicy you want it
 - Salt to taste
 - Olive Oil
1. Slowly saute the tomatillos, the onion, and the jalapenos in a preheated frying pan with some olive oil for 5 minutes.
 2. After 5 minutes, add the garlic cloves and continue cooking until the tomatillos are slightly browned.
 3. Remove from the heat and blend the ingredients with the cilantro and salt in a blender.
 4. If you want a thinner consistency, add a small amount of water.

Mango Salsa

1 mango, peeled and chopped
1/4 cup finely chopped red pepper
1/4 cup finely chopped red onion
2 Tablespoons finely chopped cilantro
1 jalapeno, finely chopped
1 Tablespoon lemon juice
2 Tablespoons lime juice

Mix all ingredients. Taste, add salt and pepper. Let sit for 20-30 minutes before serving.