Mango Salsa

- 2 mangos - peeled and diced
- 1 red or orange pepper, diced
- 1 small jalapeno, diced
- 1 small red onion, diced
- 2 Tbsp. lime juice
- ¼ c. cilantro
- ½ c. black beans
- 2 Tbsp. olive oil
- ½ tsp. salt

Mix together and serve with tortilla chips. It's best if it sits in the fridge for a bit before serving to blend the flavors.

I typically do less jalapeno and red onion that the recipe calls for, but it's easy to adapt to your preferences.

Highly recommend using a chopper like this. Not only does it save time, it also makes all the pieces uniform and you get more variety in each bite :)

Enjoy!