



MANGO HABANERO SALSA

INGREDIENTS

- 4 oz. Mission® Tortilla Chip Thin & Crispy
- 1 Sweet red pepper, coarsely chopped (optional: roasted)
- 1 Jalapeño, seeded and diced
- 1 Orange bell pepper, diced
- 1 or 2 Habanero peppers, seeded and diced
- 1/2 Red onion, minced
- 1/4 cup Cilantro
- 1 Juiced lime

INSTRUCTIONS

Add chopped red pepper to blender and blend until the pepper becomes a paste. In a large bowl, add all remaining ingredients (other than chips). Pour pepper paste over and mix until thoroughly combined.

For best results, chill for up to 1 hour before serving.

If you want to give this sweet-and-spicy salsa a smokier flavor, cut the red pepper in half, deseed, place the pepper skin side up on a baking sheet lined with parchment paper, and place into a 450°F degree oven for 25 minutes or until the skins are wrinkled and lightly charred. Add roasted pepper to blender and continue the remaining steps.

Serves: 4

Prep time: 15 minutes

