

Mango Salsa

I don't know whether this constitutes fusion food or not - Mexico-America-Far East? Does Mexico grow mangoes? Whaever it is, this salsa goes very well with salmon which, in my view, tends to need a lift and something to cut through the oiliness.

Planning

serves:	4
prep time:	15 mins
cooking time:	n/a

Ingredients

1 ripe mango, flesh of, diced
½ red onion, finely chopped
½ cucumber, skinned & diced
1 medium hot chilli, finely chopped (green or red, with or without seeds to taste)
~10g fresh coriander leaves, coarsely chopped
juice of 1 lime
olive oil (just a splash)
Salt & pepper

Method

Mix all the ingredients down to and including the olive oil in a glass bowl. Give it all a good stir and let it stand for an hour or so to let the flavours mingle.

Season with a little salt & pepper to taste.