The Best Peach Mango Salsa (vegan, GF)

This is the best peach mango salsa ever. It's fast, easy, naturally vegan, gluten-free, low-cal, and healthy. Between the Thai chili sauce (try Thai Kitchen or Trader Joe's) and a jalapeño pepper, the salsa has enough moderate heat to enjoy, but not so much it sets off four alarm fires. Use the seeds of the pepper or add cayenne if you want the salsa extra spicy. Salsa is easy to customize and if you want to skip the corn and add edamame (love it), black beans, swap nectarines for peaches, add garlic, onions, cayenne, or add diced avocado, go for it. Salsa can be served immediately, but I find it tastes even better on second day after the flavors have married.

YIELD: about 3 1/2 cups. recipe is easily doubled, tripled, etc. PREP TIME: 5 minutes COOK TIME: 0 minutes TOTAL TIME: 5 minutes, or overnight

INGREDIENTS:
- 2 small/medium ripe peaches, diced (peeled or unpeeled)
- 1 average/medium ripe mango, peeled and diced (fresh preferred, but frozen is okay)
- 1 average/medium de-seeded jalapeño pepper, diced finely (or keep the seeds for extra heat)
- 1 cup corn (I use frozen and don't thaw)
- 2 tablespoons Sweet Red Chili Sauce (try Thai Kitchen or Trader Joe's)
- juice of 1 very juicy lime (use 2 limes if they're not very juicy), about 3 to 4 tablespoons
- about 25 to 50 cilantro leaves, torn (discard stems)
- salt, optional and to taste
- pinch cayenne pepper, optional and to taste
- chips, for serving

The Best Homemade Margaritas or Peach Mango Pineapple White Sangria, optional but recommended

DIRECTIONS:

1. Add all ingredients to a large bowl, stir to combine, taste, and make flavor adjustments as necessary. Tip - After peeling and trimming the flesh of the mango away from the seed, squeeze the seed tightly over the mixing bowl to collect extra mango juice which adds extra mango flavor to the salsa.

2. Serve immediately with chips or your favorite dippers, or transfer to an airtight container and refrigerate for up to 24 hours before serving. The flavors marry over time and the salsa tastes even better on the second day. Salsa will keep airtight in the fridge for up to 4 days, noting that the fruit will release juices as time passes.

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