



[www.genusswerke.eu](http://www.genusswerke.eu)

## Mango salsa

### INGREDIENTS

- 1 mango
- 2 spring onions
- 1 red pepper
- 1 pomegranate
- 1 tbsp fresh chopped parsley
- 1 tbsp freshly chopped coriander
- 1 lime
- 1 tablespoon of olive oil
- 1 knife point of cumin
- Salt pepper

## INSTRUCTIONS

Peel the mango, cut along the core and finely dice the pieces. Cut the spring onion into fine rings, finely dice the bell pepper. Halve the pomegranate and remove the seeds.

Place the mango with spring onion, bell pepper and pomegranate seeds in a bowl.

Squeeze the limes and mix the juice with the olive oil and spices, pour everything over the mango pieces and mix everything well, if necessary season again.