



Mango-Avocado Salsa

Yield: 10 cups salsa

Ingredients:

- 4 cups [Reser's® Diced Mangoes](#) (79453.17029), drained of syrup, 1/4 cup of syrup reserved
- 2 cup Avocado, peeled and diced
- 3 cups Red onion, finely diced
- 4 tsp Kosher salt
- 2 Tbsp Jalapeño pepper, finely diced
- 1 Tbsp Cilantro, leaves minced
- 3 Tbsp Lime juice
- [Don Pancho® Blue Corn Chips](#) (79341.22879) to serve.

Directions:

1. In a large metal bowl, combine Reser's Diced Mango, diced avocado, red onion, and kosher salt.
2. Fold in diced jalapeños, cilantro, lime juice, and mango syrup.
3. Taste for seasoning.
4. Serve with fried Don Pancho Blue Corn Chips or as a sauce for grilled chicken or fish.