



Maple Leather Company & GreatBags® presents...

Selections from our “Mucho Easy” Recipe Collection

### *Mango Jicama Salsa*

This recipe is very easy to make and will enhance just about any main dish. We enjoy it as a side dish for chicken, fish, or veggies. The round brown Jicama "Roots" can usually be found in the produce section near the plantain bananas and the other tropical produce. It gives the salsa a great crisp and crunchy texture and Lisa likes it better than cucumbers.

#### Ingredients:

1 cup peeled and chopped ripe mangoes (the small orange champagne mangoes are our favorite if you can find them)

1 cup peeled and chopped Jicama, (flat match-stick style pieces soak up the lime juice nicely)

1/4 c. fresh lime juice

2 oranges, peeled and chopped

1 jalapeno chile, chopped

1/2 small red onion, chopped

1-2 plum tomatoes chopped (for color)

3 T. cilantro chopped

kosher salt to taste

Just combine all in a bowl and let the flavors combine for an hour before serving. Will keep a few days in the refrigerator and you can always add more lime or orange juice.

For more “Mucho Easy” recipes, visit [www.mapleleather.com/recipes](http://www.mapleleather.com/recipes)