

MANGO SALSA WITH VERJUS

(from the Bewitching Kitchen)

2 juicy, small mangoes, diced
1 large cucumber, diced
2 large red tomatoes, Heirloom is possible, diced
1/2 large onion, diced (optional)
1/2 Serrano pepper, finely minced
cilantro leaves, minced
2 tablespoons avocado oil (or another oil of your choice)
1 tablespoon Verjus (or juice of half a lemon)
salt and pepper to taste

Add all the diced veggies to a bowl. In a small bowl, whisk the avocado oil with the Verjus or lemon juice, salt and pepper. Pour on the veggies, mix well, add the minced cilantro and toss gently to combine. Keep in the fridge for a couple of hours before serving. Adjust seasoning if necessary.