

**Kay's Essex Road Recipes. July 2015.**  
**Mango Salsa and Tomato Salsa**

(You can also use the salsas as dips with crisps or tortilla chips.)

The Mango salsa:

1 mango peeled, stone removed (obvs!)  
1 clove garlic  
1 small red chilli  
½ an onion  
1 handful fresh coriander leaf  
salt and pepper.  
juice of 1 lime

The Tomato salsa:

6 cherry tomatoes  
1 clove garlic  
1 small green chilli  
½ an onion  
1 handful fresh coriander leaf  
a couple of fresh basil leaves  
salt and pepper.  
juice of 1 lime

For both salsas, chop all the ingredients very finely indeed and mix together in separate bowls, leave to stand in the fridge for 2 or 3 hours before serving.