

# Caribbean Style Salsa

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Diced mango, jalapeño, peppers, cilantro and jerk seasoning.

*Yield: 2 quarts*

### *Ingredients*

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- 1 - #10 El Verano Sabroso Salsa Style Diced Tomatoes
- 4 cups Mango, diced ½"
- 12 oz. can Diced jalapeño
- 2 cups Fresh green bell pepper, diced ½"
- 2 cups Fresh red onions, diced ½"
- 1 cup Fresh cilantro, chopped
- ¼ cup Lime juice
- 2 tbsp. Jerk seasoning

### *Directions*

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1. Combine all ingredients in a 5-quart container and mix well.
2. Cover and refrigerate 2 to 3 hours before serving.