

Mango Pico

The original version of this recipe is from Pati's Mexican Table. We made it for our cookbook dinner group in Ann Arbor.

Ingredients

- 1 small red onion (1/3 cup slivered)
- 2 limes (1/4 cup lime juice)
- 2 1/2 lbs. champagne mangos (4 cups peeled and diced)
- 1 serrano chile
- 1 bunch cilantro (2 Tbsp. coarsely chopped)
- 2 Tbsp. olive oil
- 1 tsp. coarse salt



Equipment

- Bowls

Preston 2021

Mango Pico:

<input checked="" type="checkbox"/>	Description	Time (min)
	Peel and sliver 1/3 cup red onion	3
	Squeeze 1 lime to gather 1/4 cup juice	2
	Peel and dice 4 cups mango	10
	Cut 1 serrano chili in half. Remove the seeds and then chop finely	3
	Remove stems from cilantro and chop coarsely	2
	In a small bowl toss the red onion with the lime juice, and then allow to sit to soften	5
	In a large bowl, combine the mango, chile, cilantro, 2 Tbsp. olive oil, and 1 tsp. course salt.	2
	Fold in the red onion	1
	Total	28 min.