Sweet and Spicy Salsa

1 cup peeled, seeded, and diced mango
1 cup peeled, pitted, and diced avocado
1 ¼ cups diced tomatoes
¼ cup seeded and minced jalapeno pepper
½ cup chopped fresh cilantro
3 minced garlic cloves
1 teaspoon salt
2 tablespoons lime juice
¼ cup chopped red onion
3 tablespoons olive oil

In a medium bowl, combine the mango, avocado, tomatoes, jalapeno, cilantro, and garlic. Stir in the salt, lime juice, red onion, and olive oil. To blend the flavors, refrigerate for at least 30 minutes before serving.

Serve with tortilla chips.

Yield: 40 servings

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