



Mango Salsa

Makes 2 servings

Ingredients:

2 red mangos
1 jalapeño, finely diced
1/3 cup red onion, finely diced
1/4 cup cilantro, finely chopped
1 lime, juiced
2 cups spinach leaves
2 cups chicken strips, precooked

Instructions:

Stand mango up, stem side down. Cut down each side of the mango around the pit. Slice each mango half crosswise and lengthwise, without cutting through the skin. Scoop out with a spoon

In a small bowl, combine mango, jalapeño, onion, cilantro and lime juice. Place spinach on a platter. Top with chicken strips and mango salsa.

Tip: Mango salsa can be stored in an airtight container for 3 to 5 days in the refrigerator.

For more recipe ideas, go to [Costco.com](https://www.costco.com) and search: **Quick & Easy**





Mango Berry Salad

Makes 2 to 3 servings

Ingredients:

¼ cup orange juice
1 to 2 Tbsp honey
2 honey mangos, diced
½ cup raspberries
½ cup blueberries
2 Tbsp mint, chopped

Instructions:

In a small bowl, combine orange juice and honey. In a medium bowl, gently combine mangos, raspberries, blueberries and mint. Pour dressing over fruit salad. Gently stir to combine. Refrigerate until ready to serve.

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