



## Mango Habanero Salsa

### *Ingredients:*

- 1 pouch *Old California Marbella Ground Peeled Tomatoes in Heavy Puree*
- 2 ripe mangos, peeled, seeded & chopped
- 1-2 habanero's (if you like it spicy, use two with seeds), finely chopped
- 1 bunch cilantro, finely chopped
- 1 head garlic, peeled & finely chopped
- 2 red peppers, cored, seeded & finely chopped
- 2 jalapeños with seeds, finely chopped
- 1 small white onion, peeled & finely chopped
- ½ red onion, peeled & finely chopped
- Juice from 2 fresh limes
- 1 tsp cumin
- 1 tsp smoked paprika
- 1 tsp chili powder
- Salt & pepper to taste