

BE SIMPLY Vibrant



I was inspired to create this recipe after being on an asparagus farm culinary tour in Barrie, Ontario.

Now, when I'm grilling Ontario asparagus, I keep a few spears aside to make this salsa.

Chop your mango and veggies into bigger chunks to make it a salad. Enjoy!

Ingredients:

- 1 barely ripe mango, chopped
- 3 Ontario asparagus spears, sliced into small circles
- 3 Ontario radishes, finely chopped
- 1 tbsp diced red onion
- 3 tbsp chopped cilantro
- Juice of 1/2 lime (or more if you're like me and love lime!)
- 1 tbsp avocado or canola oil
- Pinch of coarsely ground sea salt

How To Make:

Mix all ingredients together in a small bowl. Serve immediately or chill for up to half an hour.

Serving suggestion: serve with sturdy tortilla chips, crostini or pita wedges...and enjoy on the patio with a citrusy Sauvignon Blanc.