



MANGO SALSA with LEMONGRASS AND GINGER INFUSED OLIVE OIL

INGREDIENTS

2 FIRM MANGOES
1/4 RED (SPANISH) ONION
2 STEMS OF SPRING ONIONS
HANDFUL MINT LEAVES
CORRIANDER LEAVES
1 LEMON, JUICED
1 TBSP SUGAR
1 PINCH SALT
2 TBSP SATHYA LEMONGRASS AND GINGER
INFUSED OLIVE OIL
1 TSP SATHYA CHILLI INFUSED OLIVE OIL



METHOD

Cut Mangoes, onions and herbs into small pieces, then add Lemon juice, Sathya Lemongrass and Ginger Infused Olive Oil, sugar and salt and mix well.

Add Sathya Chilli Infused Olive Oil to taste.

This flavourful salsa compliments any BBQ or grilled meats, especially Chicken and Seafood.

For more delicious recipes visit our website www.sathyaoliveco.com