

**Mango-Pineapple Salsa, Makes 3 cups**

½ red onion, peeled, ¼ cup cilantro leaves, 1 Jalapeno pepper seeded/quartered, ½ red bell pepper, cored/seeded/halved  
½ green bell pepper, cored/seeded/halved (optional-I use all red)  
1 Mango, peeled, pitted and chopped  
1 Tbsp. Southwest Chipotle Seasoning Blend (from Tupperware)  
8 oz pineapple chunks (if canned then drain), 1 lime, juiced

Place onion, red and green peppers, cilantro, and jalapeno pepper in Quick Chef with blade attachment and coarsley chop. (food processors will typically chop to fine) Add remaining ingredients; chop until mango and pineapple are desired consistency. Remove blade from Quick Chef. Using Saucy Silicone Spatula transfer salsa to Ice Prism Medium bowl and chill until ready. Serve with tortilla chips

*\*Need a refill on your spices? Call or email your Tupperware Consultant:*

**A Taste of Tupperware**

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