

Mango Salsa with Shrimp or Chicken

Pier 1 imports®

Serve in Mini Bowls with Spoons or Appetizer Forks.

1 mango, peeled and finely cubed
12 oz fresh pineapple, diced
¼ red pepper, chopped
¼ green pepper, chopped
2 tsp red pepper flakes, divided
½ cup honey, divided in half
1 lb large frozen shrimp, rinsed and thawed

In a large mixing bowl, combine the mango, pineapple, red and green peppers, 1 tsp red pepper flakes and ¼ cup of the honey. Mix well. Place a heaping spoonful of the mango salsa in the bottom of each mini bowl.

In a small mixing bowl, place the remaining honey and red pepper flakes. Dip the shrimp, but not the tail, into the honey mixture. Place 2-3 shrimp in each individual serving bowl on top of the mango salsa. This can be made in advance, but should be covered and refrigerated until ready to serve.

For Mango Salsa with Chicken, cut 2-3 boneless chicken breasts into 3" strips. The chicken should be grilled or pan-fried until golden brown and done. Serve the same as the shrimp recipe.



Recipes courtesy Robert Zollweg