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## Blood Orange Pineapple Mango Tomatillo Salsa

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Yield: Serves 6-10

Total Time: 15-30 minutes

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### Ingredients:

- 1 Ripe Pineapple
- 1 Mango
- 5 Serrano peppers
- 2 Jalapeño peppers
- 1 Bunch of Cilantro
- 3 Limes
- 1 Blood Orange
- 2 Large Tomatoes
- 3 Tomatillos
- Dash of Kosher Salt

### Equipment Needed:

- Cutting Board
- Knife
- Juicer
- Large Glass Bowl/Glass Jar for Storing
- Wooden Spatula
- Peeler

### Prep:

- Get a cutting board and knife
- Slice the ripe pineapple by removing both ends and then slice the outer layer (spikes) and discard the ends and spikes
- Finely dice the pineapple and set aside (do not include the core in the salsa)
- Peel the mango and then slice and discard the pit
- Dice the mango and set aside
- Rinse cilantro bundle and finely chop cilantro and set aside (keep stems on)
- Rinse 5 serrano peppers, remove the tails, and slice lengthwise and then dice serrano peppers and set aside (leave seeds on for spice)
- Rinse 2 jalapenos peppers, remove the tails, and slice lengthwise and then dice jalapenos and set aside (leave seeds on for spice)
- Rinse 2 large tomatoes, discard the seeds, and finely dice the tomatoes and set aside
- Peel 3 tomatillos and rinse until all residue is gone and finely dice and set aside
- Juice 3 limes with a juicer and set lime juice aside
- Juice 1 blood orange with a juicer and set blood orange juice aside

### Directions:

- Get a large serving bowl



- Pour diced pineapple, finely chopped cilantro, diced serrano peppers, diced jalapeno peppers, diced tomatoes, diced tomatillos, and diced mango into the bowl
- Pour lime juice and blood orange juice into the bowl
- Add a dash or two of kosher salt to the bowl
- Gently fold in all the ingredients with a wooden spatula
- Serve

\*\*\*\* Season to suit your taste. \*\*\*\*