

**Aina Haina Mango Avocado Salsa**

Makes 3 cups

Ingredients:

1 fresh Poblano pepper

1 medium red onion, med. diced

2 large ripe red tomatoes, med. diced

¼ fresh jalapeno, finely chopped

2 large mangos, med. diced

3 large ripe avocados

1 fresh lime, juiced

¼ cup chopped fresh cilantro

Chili pepper flakes to taste

Chef John’s Signature Seasoning, to taste

Preparation:

1. Lay Poblano pepper on grill over medium heat. Turn every minute or so until charred, 7 to 10 minutes. Remove from flame, place in pan and cover with plastic wrap until cool enough to handle. Remove the skin by peeling of the outer char. Remove the stem and seeds while rinsing off. Chop into small dice and place in large bowl.
2. Add red onions, tomatoes and jalapeno.
3. Split avocados in half, take out seed and remove the flesh from the skin. Chop into a medium dice size and add to bowl.
4. Cut mango into medium dice and add to bowl.
5. Squeeze fresh lime over salsa and season with chili pepper flakes, cilantro and Chef John’s Signature Seasoning.