

## Avocados Add Pizzazz To Your Party



**Fresh, delicious Avocado Mango Salsa makes entertaining easy-breezy.**

(NAPSA)—Planning a party? Add sparkling color and fresh flavor to the occasion with Avocado Mango Salsa. This elegant and versatile recipe is so easy to make with just a toss of a few tasty ingredients. The rich flavor and buttery texture of Mexican avocados are highlighted in this recipe with colorful chopped tomato and mango seasoned with the vivid flavors of jalapeño, onion, garlic, cilantro and lime juice.

No matter what kind of party you have in mind, Avocado Mango Salsa will fit right in. For a casual get-together, put the salsa in a bowl surrounded by tortilla chips and sliced veggies and let guests help themselves. On a party buffet, this salsa will star. Make a pretty buffet platter with Avocado Mango Salsa layered on grilled chicken, pork or salmon. Or start a formal dinner party with panache—simply spoon the salsa into stemmed glasses, add a sprig of cilantro and a few cooked shrimp, if you like.

Avocados from Mexico are grown in rich volcanic soil, with mountain rain and abundant sunshine. In this land, growers harvest high-quality fruit year-round so you can enjoy avocados from Mexico whenever you like. And you can feel good about entertaining your friends

and family with avocados because they're loaded with fiber, vitamins and heart-healthy fats.

To get more information and easy recipes for special occasions and everyday meals, go to [www.avocadosfrommexico.com](http://www.avocadosfrommexico.com).

### AVOCADO MANGO SALSA

- 2 ripe avocados from Mexico, peeled, pitted and diced**
- 1 ripe mango, peeled and diced**
- 1 cup diced tomato**
- ¼ cup chopped cilantro**
- 2 tablespoons chopped red onion**
- 1 tablespoon minced jalapeño pepper**
- 1 teaspoon minced garlic**
- ½ teaspoon salt**
- ½ teaspoon ground black pepper**
- 1 tablespoon lime juice**
- 1 tablespoon olive oil**

**In bowl, combine avocados, mango, tomato, cilantro, onion, jalapeño, garlic, salt, pepper, lime juice and olive oil; toss gently. Serve, if desired, with sliced veggies and chips, or with shrimp, grilled chicken or fish.**