



Tropical Pineapple Mango Salsa

My First Taste of Sunshine

I first tried this salsa at a beach barbecue. The sweet fruit and spicy kick amazed me. It tasted like summer in a bowl. **Ever wondered how to turn a simple snack into something unforgettable?** This salsa does that. It brings people together around good food.

A Kitchen Surprise

My first try had a funny mistake. I forgot to remove the jalapeño seeds. Our mouths were on fire. We laughed and ate it anyway. **Home cooking teaches us to embrace happy accidents.** It is about the joy, not perfection. That spicy batch is now a family legend.

Why It Works So Well

This salsa balances sweet and spicy perfectly. The crunch from the peppers is so satisfying. It feels both fresh and exciting. Which flavor combo surprises you most? Tell me in the comments. I love hearing your thoughts on these mixes.

A Brief History

This dish has roots in warm coastal areas. It mixes tropical fruit with local peppers. It became popular everywhere for its fresh taste. *Did you know the mango is related to cashews and poison ivy?* Always handle the skin with care. What will you serve your salsa with this week?



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Ingredients:

Ingredient	Amount	Notes
Diced fresh pineapple	2 cups	Approx. 3 mangos
Diced fresh mango	2 cups	
Diced red bell pepper	1 cup	1 large red bell pepper
Diced red onion	1 cup	½ large red onion
Finely diced jalapeno	1	Stem, ribs, and seeds removed
Chopped fresh cilantro	⅓ cup	
Freshly squeezed lime juice	¼ cup	Approx. 3 limes
Kosher salt	¼ teaspoon	

How to Make Your Salsa

Step 1 Grab your biggest mixing bowl. Add all your chopped fruits and veggies. This includes pineapple, mango, and pepper. Don't forget the red onion and cilantro.

See also [Creamy Homemade Hummus Recipe Guide](#)

Step 2 Pour fresh lime juice over everything. Sprinkle the salt on top.

Gently stir it all together. Make sure everything gets coated well. **Step 3**

Cover the bowl with a lid. Let it chill in the fridge. Wait about thirty minutes. (A hard-learned tip: Letting it sit makes the flavors mingle!).

What fruit gives this salsa its sweet and tangy kick? Share below!

Cook Time: 15 minutes **Total Time:** 45 minutes **Yield:** 5 servings

Category: Appetizer, Condiment

Try These Fun Twists

This salsa is so easy to change up. You can make it your own. Try one of these fun ideas for a new taste. **Spicy Fire** Add a second jalapeno. Keep the seeds for a real kick. **Summer Peach** Swap the mango for ripe peaches. It's a sweet surprise. **Herb Garden** Use fresh mint instead of cilantro. It tastes so fresh and light. **Which spin sounds best to you? Let me know in the comments!**

My Favorite Ways to Serve It

This salsa is a real team player. It goes with so many different foods. I love it on fish tacos or grilled chicken. You can also scoop it up with crispy tortilla chips. For drinks, try a cold beer. A light lager is perfect. Not drinking? A fizzy limeade is a great choice. It matches the salsa's zesty flavor. **Which would you choose tonight, the beer or the limeade?**



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Keeping Your Salsa Fresh

Store this salsa in a sealed container in your fridge. It stays fresh for up to three days. I do not suggest freezing this salsa. The fruit will become too mushy when it thaws. Want to make a big batch for a party? You can easily double all the ingredients.

See also Lemony Blueberry No-Bake Delight

Quick Fixes for Common Salsa Problems

Is your salsa too spicy? Add more diced pineapple or mango to cool it down. If it seems too watery, drain some liquid after chilling. Not tangy enough for you? Just squeeze in a bit more fresh lime juice. What is your best tip for fixing a recipe? Share it with everyone below!

Your Salsa Questions Answered

Q: Is this salsa gluten-free? A: Yes, all the ingredients are naturally gluten-free. Always check labels if you are worried.

Q: Can I make it ahead of time? A: Absolutely! Making it a few hours early lets the flavors blend.

Q: What if I do not like cilantro? A: You can just leave it out. Fresh mint is a nice swap.

Q: Can I use frozen fruit instead? A: Fresh is best for texture. Thawed frozen fruit can be too soft.

Q: How do I make a smaller amount? A: Just cut all the ingredients

in half. It works perfectly.

A Taste of Sunshine

This salsa always reminds me of summer parties. I hope it brings joy to your table. Did you try this recipe? Show me your creation! Tag **Savory Discovery on Pinterest**. Happy cooking! —Elowen Thorn.

You need to try !

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Cuisine:[Mexican Tropical](#)



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Courses: [Appetizer Side](#)

Difficulty: **Beginner**



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Prep time: **15 minutes**



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Cook time: **minutes**



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Rest time: **30 minutes**

Total time: **45 minutes**



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Servings: **5 servings**



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Calories: **kcal**

Best Season: Summer

Description

Pineapple mango salsa is fresh, fast, and full of bold flavor. Mix it in

minutes for parties, tacos, or BBQ nights.

See also Cucumber Bites for a Refreshing Snack

Ingredients

- 2 cups diced fresh pineapple ((3 mangos))
- 2 cups diced fresh mango
- 1 cup diced red bell pepper ((1 large red bell pepper))
- 1 cup diced red onion (($\frac{1}{2}$ large red onion))
- Finely diced jalapeno ((stem, ribs, and seeds removed))
- $\frac{1}{3}$ cup chopped fresh cilantro
- $\frac{1}{4}$ cup freshly squeezed lime juice ((3 limes))
- $\frac{1}{4}$ teaspoon kosher salt

Instructions

1. Add the diced pineapple, mango, red bell pepper, red onion, finely diced jalapeno, and chopped fresh cilantro to a large mixing bowl (4-5 quarts).
2. Pour the fresh lime juice and kosher salt over the fresh fruit and vegetables. Stir to completely coat and combine the salsa ingredients. Cover and chill in the refrigerator for 30 minutes. Stir the salsa before you are ready to serve.

Keywords:Pineapple, Mango, Salsa, Tropical, Fresh, Dip