



# Mango, Tomato and Onion Salad

NIBBLEDISH CONTRIBUTOR

## Ingredients

1/2 mango  
1 large tomato, sliced  
1 shallot, sliced in thin rings  
1/2 cucumber, peeled and thinly sliced  
chopped chives

For the dressing:

2 tablespoons of vegetable oil  
1 tablespoon of lemon juice  
1 garlic clove (crushed)  
1 1/2 tea spoon hot pepper sauce  
salt and ground black pepper

## Instructions

Remove the skin from the mango. Then cut and slice the flesh into small pieces.  
Arrange the mango, tomato, shallot and cucumber on a large serving plate.  
Make the dressing.  
Blend the oil, lemon juice, garlic, pepper sauce and seasoning together.  
Spoon the dressing over the salad.

Usually I serve this with the Goan fish cakes and french fries. But I guess it will taste well with almost anything.

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