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.