

# RECIPE

# Zesty Mango and Cucumber

MAKES: 2 SNACK-SIZE SERVINGS

## INGREDIENTS

1 lime  
1 ripe mango (see Note) 1 medium cucumber  
¼ teaspoon ground ancho chile powder  
Coarse salt

### Note

To tell if a mango is ripe, pick it up and gently squeeze it—it should feel soft but not squishy. A ripe mango will have a fragrant aroma, and some varieties will ooze a clear “sap” from the stem end. The Ataulfo variety does not smell fragrant—instead the skin will be very slightly wrinkled when it’s ready to eat.



In tropical (hot-weather) countries, the food tends to be spicy—supposedly because heating yourself up from the inside is a good way to cool down on the outside. That’s how it works with this little bit of mango heaven. Hot weather or not, you won’t want to stop until you’ve licked the plate clean.

## PREPARATION

1. On a cutting board, quarter the lime.
2. Peel and slice the mango. Cut the slices into ½-inch-wide spears and place in a medium bowl.
3. Peel the cucumbers, discard the ends, and slice them in half, crosswise. Slice each half down the center, lengthwise. Place the cut side down on the cutting board and slice each piece into spears. Add the spears to the mango slices and stir to combine.
4. In a small bowl, combine the chile powder and a pinch or two of salt. Taste a tiny bit and add a pinch more salt if you like.
5. Squeeze a wedge of lime over the fruit and sprinkle with a pinch or two of the chile powder mixture. Taste the fruit and add more lime juice or seasoning, as you like.
6. Devour immediately!