

MANGO SALAD

Serves 4

Active time: 15 min Start to finish: 15 min

Franklin serves this dish like a green salad, but it's also good as a condiment with roasted chicken or fish.

- 2 teaspoons balsamic vinegar
- 2 teaspoons fresh lemon juice
- 1 teaspoon sugar
- ½ teaspoon salt
- ¼ teaspoon black pepper
- 3 tablespoons extra-virgin olive oil
- 1 (1-lb) firm-ripe mango, peeled and cut into ½-inch cubes
- 1 large tomato, cut into ½-inch cubes
- 1 small red onion, halved lengthwise and thinly sliced crosswise
- ½ cup fresh cilantro leaves

► Whisk together vinegar, lemon juice, sugar, salt, and pepper until sugar is dissolved, then add oil, whisking until emulsified. Add remaining ingredients and toss until coated.