

Pineapple Salsa

Sweet, salty, and spicy, this pineapple salsa is a great way to dress up any plain-jane dish. If you prefer more heat in your salsa, you can add one chopped jalapeño.

Makes 2 cups of salsa

Ingredients

1 cup cubed pineapple, finely chopped
1/2 green bell pepper or poblano chili, diced
1/4 red onion, diced (about 1/4 cup)
2 tablespoons fresh cilantro leaves
zest and juice of one lime
1/2 teaspoon salt
1/8 teaspoon ground cayenne

Directions

Combine all ingredients in a medium bowl and toss well to combine. Store in an air-tight container, refrigerated, for up to 1 week.

Make It A Meal

Serve with tacos or tofu bean quesadilla.