



Pineapple Salsa

INGREDIENTS

- 1 ½ cups diced fresh pineapple
- ½ red bell pepper, chopped
- ¼ cup chopped red onion
- 2 Tablespoons chopped fresh cilantro
- ½ medium jalapeño, seeds and ribs removed, finely chopped
- 2 tablespoons lime juice
- Pinch of fine sea salt

INSTRUCTIONS

1. In a medium serving bowl, combine the pineapple, bell pepper, onion, cilantro, and jalapeño. Add the lime juice and salt, and stir to combine.
2. Season to taste with additional lime juice (for zing) and/or salt (for more overall flavor) if it doesn't taste amazing just yet.
3. For best flavor, let the pico de gallo rest for 10 minutes or longer before serving. It's best served fresh but keeps well, chilled, for up to 4 days.