

Grilled Pineapple Salsa

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Ingredients

1 pineapple, peeled and cut into long strips
2 red bell peppers, cut in half and seeded
1 jalapeno, cut in half and seeded
2 small onions (or 1 large) cut in half
2 limes, cut in half
1 small bunch of Fresh cilantro, roughly chopped
Pinch of salt
Olive oil for grilling

Directions

Heat your grill until very hot. Drizzle produce lightly with oil and grill on all sides until charred. Grill everything except cilantro.

For the bell peppers, after they are grilled, remove the thin skin that will begin to separate from the soft flesh.

Chop all ingredients (except lime) into 1/4in pieces and combine in bowl. Add cilantro and squeeze grilled lime juice over salsa. Season with a touch of salt. Allow to sit for at least 20 minutes for flavors to meld.