

Grilled Pineapple Salsa

Jacob · 29/09/2024



Prep Time

1 hr

Difficult

Medium

Servings

1 hr 20 mins

Description

This grilled pineapple salsa is my favorite salsa to go with summer grilling. Have served this for guests and family and everyone loves it. Serve with grilled chicken breast, fish, or pork.

Ingredients

- - ½ fresh pineapple
- peeled
- cored
- and cut into 1/2-inch slices - cooking spray - 1 red bell pepper
- finely chopped - 1 small sweet onion
- chopped - ¼ cup chopped fresh cilantro - 1 small jalapeño pepper
- finely chopped - 1 tablespoon lime juice - 1 clove garlic
- minced - 1 teaspoon white sugar - ½ teaspoon salt - ground black pepper to taste

Instructions

1. Preheat an outdoor grill for medium heat and lightly oil the grate. Coat pineapple slices with cooking spray. Cook pineapple on the preheated grill until lightly browned and caramelized
2. 5 to 10 minutes. Transfer pineapple to a cutting board to cool
3. then chop. Combine pineapple
4. bell pepper
5. onion
6. cilantro
7. jalapeño
8. lime juice
9. garlic
10. sugar
11. salt
12. and black pepper together in a bowl. Refrigerate until chilled and flavors blend
13. about 1 hour.