

Sweet Spicy Tangy Pineapple Salsa

This vibrant pineapple salsa combines the sweetness of ripe pineapple, the heat of jalapeño, and a tangy lime dressing, making it the perfect accompaniment to grilled chicken or fish. It's fresh, zesty, and bursting with flavor!


15 min

Total time

easy

Difficulty

100

kcal / serving

Ingredients

- 1 cup fresh pineapple, diced
- 1 small jalapeño, minced
- 1/4 red onion, finely chopped
- 1/4 cup fresh cilantro, chopped
- 1 lime, juiced
- Salt to taste
- Pepper to taste

Steps

- 1 In a mixing bowl, combine the diced pineapple, minced jalapeño, chopped red onion, and cilantro.
- 2 Squeeze the lime juice over the mixture and season with salt and pepper to taste.
- 3 Toss everything gently until well combined.
- 4 Let the salsa sit for about 10 minutes to allow the flavors to meld before serving.