

Pineapple Salsa

PREP TIME: 10 minutes • SERVINGS: 7

## **INGREDIENTS**

- 2 cups chopped fresh pineapple
- 1 cup chopped red and/or green bell pepper
- <sup>1</sup>/<sub>2</sub> cup sweet onion slivers
- <sup>1</sup>/<sub>4</sub> cup lemon juice
- <sup>1</sup>/<sub>4</sub> cup coconut oil
- 3 tablespoons chopped cilantro
- 1 to 2 fresh jalapeno peppers, seeded and finely chopped

## **INSTRUCTIONS**

Blend pineapple, bell pepper, onion, lemon juice, cilantro and jalapeno pepper in medium bowl. For a richer taste, refrigerate, covered for 4 to 24 hours, stirring occasionally. Serve with grilled chicken or seafood or as an appetizer with chips.

🧖 Marshfield Clinic

## NUTRITION INFORMATION

Each half-cup serving contains about: 35 calories, 9g carbohydrates, 0.2 g fat, 1 g dietary fiber, 2 mg sodium and 1 g protein.

