



COOKING CLUB 2019-2020:

SIMPLY SANDWICHES

recipe

PINEAPPLE SALSA

SERVINGS: 6

★ HOW WE MADE IT:

We added our Pineapple Salsa to a HOT ASIAN WRAP with fish sticks, shredded cheddar cheese, shredded romaine lettuce, and sriracha mayo!

ingredients

1/2 CHOPPED SEEDLESS JALAPENO
1/4 CUP CHOPPED VIDALIA ONIONS
1/4 CUP CHOPPED YELLOW BELL PEPPER
1/2 CUP FINELY CHOPPED RED CABBAGE
2 FRESH LIMES, JUICED
1 GARLIC CLOVE MINCED
1/2 AVOCADO, PITTED AND DICED
1/2 CUP CHOPPED PINEAPPLE
1/4 CUP CHOPPED FRESH CILANTRO

NUTRITION NUGGET:

Pineapple is an excellent source of Vitamin C which keeps your skin and immune system healthy!

method

1. In a medium bowl, combine all ingredients and stir to mix.
2. Serve at room temperature or chilled. Refrigerate for up to three days.

Source: <https://whatscooking.fns.usda.gov/recipes/myplate-cnpp/carolina-shrimp-tacos-pineapple-salsa>