PINEAPPLE SALSA

This colorful sweet and savory salsa is perfect for serving as a dip for chips or topping on tacos or grilled meats.

Ingredients:
• 3 cups finely diced pineapple
• 1/3 cup minced red onion
• 1 large jalapeño (seeds and ribs removed, then minced)
• 1 red bell pepper (cored, seeded and finely diced)
• 1/2 cup chopped cilantro
• 2 tablespoons lime juice
• Salt to taste

Instructions:
• Place the pineapple, red onion, jalapeño, bell pepper and cilantro in a bowl.
• Stir in the lime juice and salt.
• Serve immediately or cover and refrigerate for up to 1 day before serving.
• Serve in a bowl, or in a hollowed out pineapple. Enjoy!

Recipe credit: www.dinneratthezoo.com/pineapple-salsa/