



Mango Pineapple Salsa

Ingredients:

- 1/2 pineapple, cored, peeled, and sliced into 1/4-inch rings
- 1 mango, peeled, pitted, and chopped
- 1/2 red bell pepper, cored, seeded, and chopped
- 1/2 red onion, chopped
- 3 tablespoons chopped cilantro leaves
- 3 tablespoons olive oil
- 1 tablespoon peeled, minced fresh ginger
- 1 jalapeño, or to taste, chopped
- 1 to 2 limes, juiced
- Kosher salt and freshly ground black pepper



Directions:

1. Cut the pineapple rings into small bite-size pieces.
2. In a medium bowl, combine the pineapple, mango, red bell pepper, red onion, cilantro, ginger, and jalapeño.
3. Drizzle with the olive oil and the juice of 1 lime. Toss gently to combine.
4. Season with kosher salt and freshly ground black pepper to taste.
5. Add more lime juice if desired and stir again.
6. Let the salsa rest for 10 to 15 minutes before serving for the flavors to blend.

