

Ananas Salsa

Fresh and vibrant pineapple salsa recipe with sweet pineapple, red onion, and jalapeño. Perfect for grilled meats, tacos, or tortilla chips.

20 min

HAZIRLIK

20 min

TOPLAM

6

PORSIYON

Easy

ZORLUK

Ananas Salsa

Malzemeler

- 3 cup pineapple
- 1 cup bell pepper
- 1 tbsp jalapeno pepper
- 4 tbsp fresh lemon juice
- 1 cup red onion
- 1 cup cilantro (coriander)
- 1 tsp sea salt
- 1 tsp black pepper

Yapılışı

- 1 Prepare the pineapple**

Cut the crown and bottom off the pineapple, then stand it upright on a cutting board. Slice downward to remove the skin in strips, following the curve of the fruit. Use the tip of your knife to remove any remaining brown eyes.
- 2** Cut the pineapple into ¼-inch thick rounds. Remove the tough core from each slice using a small knife or round cookie cutter. Dice the pineapple flesh into ¼-inch pieces to make 3 cups total.
- 3 Prepare the vegetables**

Dice 1 cup red onion into ¼-inch pieces. Cut the jalapeño in half lengthwise, scrape out the seeds and white ribs, then mince finely to make 1 tablespoon.
- 4** Roughly chop 1 cup fresh cilantro leaves, discarding the thick stems. Roll the lime firmly on the counter while pressing down to break the internal membranes.
- 5** Cut the lime in half and squeeze through a fine mesh strainer to remove seeds and pulp, yielding 4 tablespoons fresh lime juice.
- 6 Combine and season**

Combine the diced pineapple, red onion, minced jalapeño, and chopped cilantro in a large mixing bowl. Add the 4 tablespoons lime juice, 1 teaspoon salt, and 1 teaspoon black pepper.
- 7** Toss all ingredients together with a large spoon until evenly distributed. Taste and adjust seasoning with additional salt, pepper, or lime juice as needed.
- 8** Cover the bowl with plastic wrap and refrigerate for 30 minutes to allow the flavors to meld before serving.

?puçlar?

Use a sharp knife to dice all ingredients into uniform ¼-inch pieces for the best texture and appearance.

Remove all the brown "eyes" from the pineapple by cutting diagonal grooves around the fruit after removing the skin.

Taste your jalapeño before adding it all to the salsa - heat levels can vary dramatically between peppers.

Roll lime on the counter while pressing down before juicing to extract maximum juice from each fruit.

Let the salsa rest for 15-30 minutes before serving to allow the flavors to meld and develop.

Drain excess liquid before serving if the salsa becomes too watery after sitting.

For less heat, remove the seeds and white membranes from the jalapeño before dicing.

Chop the red onion and soak in cold water for 10 minutes to reduce its sharpness if desired.