



PROPER PINEAPPLE SALSA

3 cups diced fresh pineapple (about 1 medium)
1 red bell pepper, chopped
½ cup chopped red onion
¼ cup chopped fresh cilantro
1 medium jalapeño, finely chopped
3 tablespoons lime juice
¼ teaspoon fine sea salt

In a medium serving bowl, combine the pineapple, bell pepper, onion, cilantro, and jalapeño. Add the lime juice and salt, and stir to combine.

Season to taste with additional lime juice (for zing) and/or salt (for more overall flavor) if it doesn't taste amazing just yet.

For best flavor, let it rest for 10 minutes or longer before serving. It's best served fresh but keeps well, chilled, for up to 4 days.

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