



Pineapple Salsa

By Sam Sifton | **YIELD 6 to 8 servings** | **TIME 10 minutes**

INGREDIENTS

2 teaspoons chile powder
1 teaspoon salt
½ teaspoon ground coriander
½ medium pineapple, peeled, cored and cut into dice
1 medium red onion, peeled and diced
1 jalapeño, seeded and diced
1 tablespoon lime juice, or to taste
¼ cup chopped fresh cilantro leaves

PREPARATION

Step 1

In a small bowl, mix together the chile powder, salt and ground coriander.

Step 2

In a medium bowl, toss together the pineapple, onion and jalapeño, then add the lime juice and cilantro leaves, and season to taste with the spice mixture.

PRIVATE NOTES

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