

Pineapple Ginger Salsa

Serves: 4

Prep time: 20 minutes

Cook time: 5 minutes



1½ serves per portion

Ingredients

1 small pineapple, peeled and cut into 1cm slices

3-4cm knob ginger, grated

1 cup fresh mint, roughly chopped

1 small red onion, finely diced

2 limes, juiced

Extra virgin olive oil



Everyday Food

Method

GRILL pineapple slices on a BBQ or grill pan over high heat for a couple of minutes each side.

CUT the pineapple slices into small pieces and place in bowl.

ADD ginger, mint, onion and lime juice to the pineapple. Cover and refrigerate until ready to serve.

Recipe courtesy of Judy Stubbs, Maleny Branch