

# Pineapple Strawberry Salsa

**Makes Approximately 7 cups**

## Ingredients

1 pineapple, cored and diced  
1 lb strawberries, diced  
½ red onion, finely diced  
½-1 jalapeño, seeded and finely diced  
Zest and juice of 1 lime  
¼ cup minced cilantro  
⅛ tsp salt



## Directions

1. Dice pineapple and strawberries into small chunks.
2. Add onion, jalapeño, lime, cilantro and salt.
3. Toss to combine.
4. Let set in the fridge for at least 30 minutes before serving.

## Serving Suggestion:

Use the pineapple itself for a unique, fun serving bowl:

- Cut pineapple in half.
- With a sharp knife, cut around the perimeter, leaving a rim for support. Be careful to not cut all the way through to the skin!
- Make vertical slices, then horizontal slices and remove chunks with a spoon.
- Pour out the excess juice.
- Add salsa and serve!

For step-by-step instructions and pictures, check out Pioneer Woman's [Pineapple Fruit Bowls](#).

**Nutrition Information per ½ cup:** Calories: 45, Total Fat: 0gm, Saturated Fat: 0gm, Cholesterol: 0mg, Sodium: 20mg, Carbs: 12gm, Fiber: 2gm, Protein: 1gm