

Pineapple Salsa



Ingredients

Serves 8- 10 as a side

- **3 small or 2 medium Pineapples- peeled, cored and cut into tiny cubes**
- **1 large or 2 small red onions- cut very finely or several spring onions.**
- **2-3 small local green capsicum**
- **2 finely chopped red or green chili**
- **Juice of 3 limes**
- **½ - 1 bunch chopped mint- finely sliced**
- **A pinch of salt**

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WHAT TO DO

- **Cut all the ingredients very finely- the onion diced, the pineapple really finely**
 - **Cut the mint finely, cut the small green capsicum if you have it.**
 - **Chop the chili finely**
 - **Mix all into a bowl, squeeze over a lime**
 - **Serve as a side to fish, tofu, on baked roots and all other yummys**
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- **This makes a beautiful side dish at the beginning of the wet season**
 - **Get the above fresh ingredients from your garden or market**
 - **Pineapples varieties from Darwin are small and sweet and ready around December**
- More pineapples can be grown from pineapple tops.**