



Recipes

MISSIONFOODSERVICE.COM

Avocado and Pineapple Salsa

Serves 1

Ingredients:

- 1/2 cup Avocado , chopped
- 8 oz. vol. Pineapples , grilled or roasted
- 1 oz. vol. Cilantro , fresh , chopped
- 1 oz. vol, Honey
- 2 oz. vol. Lime Juice or White Vinegar
- 1/4 tsp. Kosher Salt
- 1.5 oz. Jalapenos , minced , seeds removed

Directions:

1. Dice grilled pineapple and place in small mixing bowl.
2. Whisk honey and lime juice or vinegar together in a mixing bowl until honey dissolves and pour over pineapple.
3. Fold in remaining ingredients.
4. Marinate at least 30 minutes prior to serving for flavors to develop.
5. Place in a covered storage container and hold refrigerated until ready for use.