



# Corn & Pineapple Salsa

My favorite summer salsa to put on salmon, chicken tacos, or salads!

It's spicy sweet goodness!

## Ingredients

- 2 Ears of Corn
- 1 T Olive Oil
- 1 C Fresh Pineapple
- 1/2 of a Red Onion
- 2 Cloves of Garlic
- 2 Small Banana Peppers or Jalapeños
- 1 Large Tomato
- 2 T Chopped Cilantro or Parsley
- Juice of 1 Lime
- 1/8 t Red Pepper Flakes
- Salt & Pepper to taste

## Instructions

1. Cut corn off cobs and roast kernels in a skillet in 1T olive oil until lightly browned. Set aside to cool.
2. Chop pineapple, onion, garlic, peppers, and tomatoes.
3. Combine all ingredients in a bowl.
4. Toss to mix.
5. Cover and refrigerate 1 hour.
6. Serve with chips as an appetizer or use as a topping for fish or chicken.