



Culinary Coach

Collaborative Cooking in Your Kitchen

HAWAIIAN PINEAPPLE & BELL PEPPER SALSA

Ingredients:

- $\frac{1}{4}$ cup cilantro, chopped fine
- $\frac{1}{4}$ cup shallots, roasted whole, chopped fine
- 2 jalapeno pepper, diced fine
- 1 yellow pepper, diced fine
- 1 red pepper, diced fine
- $\frac{1}{2}$ cup olive oil
- $\frac{1}{4}$ cup lemon juice
- 2 tsp. ground cumin
- 2 tsp. ground coriander
- $\frac{1}{4}$ tsp. ground cayenne pepper (or to taste)
- $\frac{1}{4}$ tsp. pepper (or to taste)

Directions:

1. Gently toss together all ingredients
2. Cover & let sit for 2 to 3 hours before serving.

Refrigerate unused portion