



Pineapple Ground Cherry Salsa

Prep time: 15 minutes

Yield: 1 cup

- 1 small onion, peeled and sliced in ¼" thick rings
- extra-virgin olive oil
- sea salt
- freshly ground black pepper
- 1 clove garlic, peeled
- ½ small serrano pepper, seeds removed
- 1 cup husked pineapple ground cherries
- 2 tablespoons fresh cilantro
- 1-2 tablespoons fresh lime juice

1. Coat onion rings with olive oil and sprinkle with salt and pepper to taste. Grill on medium heat for 10 minutes, until outsides are brown and insides are soft. Cool. (As an alternative to grilling, onions may be sautéed in a small skillet.)

2. Process garlic and serrano pepper in a food processor until finely minced. Scrape down sides of bowl.

3. Add cherries, onion slices, cilantro, and lime juice to the food processor and pulse until well mixed to the desired level of chunkiness.

4. Adjust seasoning to taste and serve.

Note: Chopped fresh tomatillos may be substituted for pineapple ground cherries. Serve with crudités, corn chips, or on top of grilled tofu or fish. Salsa will keep for 3 days in the refrigerator.



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(203) 984-8463



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