

Developed by: *Chef Jess*

SWEET AND SNAPPY SALMON



INGREDIENTS

- 3 cups Pineapple, fresh, peeled and cored, 1/2-inch dice
- 1/4 cup Red pepper, 1/4-inch diced
- 1/2 cups [Daily Chef Whole Kosher Petite Dill Pickles](#), 1/4-inch dice
- 1/4 cups Red onion, peeled, 1/4-inch dice
- 1 Tbsp Lime juice, fresh
- 1 Tbsp Cilantro, fresh, minced
- 6 each Salmon fillets, grilled
- 2 Tbsp Sweet Chili Sauce

PROCEDURE

To Make Pineapple Salsa:

1. In a large bowl, combine pineapple, red peppers, Daily Chef Whole Kosher Petite Dill Pickles, red onion, lime juice, and cilantro.
2. Let sit for at least 1 hour for flavors to blend.

To Make One Serving:

1. Grill salmon fillets. Glaze with sweet chili sauce.
2. Serve topped with 1/2 cup Pineapple Salsa.

Yield: 6 Servings