



Pomegranate and pineapple salsa

This vibrant pomegranate and pineapple salsa is a delightfully fresh, zingy combination of Trade Aid's dried pineapple, spices and olive oil.

Ingredients:

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|---------|----------------------------|-----------|-----------------------------|
| ½ cup | Red onion (chopped) | ¾ tsp | Salt |
| 1 | Garlic clove (diced) | ¼ tsp | Ground Black Pepper* |
| ¼ cup | Raisins* | 8-10 | Fresh mint leaves (chopped) |
| 35ml | Lime juice (fresh is best) | 1 handful | Fresh coriander (chopped) |
| 1 ¼ tsp | Ginger* | 1 medium | Pomegranate |
| 1 tsp | Ground cumin* | 70g | Dried pineapple* |
| ¾ tsp | Cinnamon* | 40ml | Olive oil* |
| ¼ tsp | Chilli powder* | | |

Method:

Chop everything together in a bowl and mix until thoroughly combined.
Adjust spices, salt, pepper and lime juice according to your taste!

Tip:

Perfect for your next BBQ, this salsa is great with ham, turkey, chicken, lamb, fish or tofu.

***Find this ingredient at your local Trade Aid store or stockist.**
See www.tradeaid.org.nz for more recipes