



Pineapple Salsa with String Cheese

Prep time: Cook Time: Servings: 1

Ingredients

INGREDIENT	CODE	PREP	QUANTITY
Papaya		Peeled, seeded, and diced	1 Each
Red Bell Peppers		Small diced	2 Each
Olive oil			1 Cup
Black beans		Drained and rinsed	4 cans
Cayenne pepper			1/4 tsp
Roma tomatoes		Seeded and chopped	8 Cups
String Cheese Sticks		Cut in half length wide and diced	16 Sticks
Sugar			1 Tbsp
Fresh cilantro		Chopped	1/4 Cup
Fresh lime juice			1 Cup
Pineapple		Peeled, cored, and diced	1 Each
Jalapeño peppers			4 Each
Bunches scallions		Minced	2 Bunches
Kosher salt			2 tsp
Tortilla chips			Each
Rice wine vinegar			2 Tbsp

Instructions

1. In a bowl, combine the black beans, mango, red bell pepper, jalapeno, tomatoes and scallion.
2. In a blender, pulse together the lime juice, oil, vinegar, sugar, salt and cayenne. Pour the vinaigrette over the salsa and let it marinate for a couple hour in the refrigerator.
3. Pull from the cooler. Stir in the cilantro and cheese serve slightly chilled.
4. Place in cups and serve with tortilla chips.

