

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.

