Grilled Pineapple Salsa

50 Burger Toppings Food Network Magazine

vegetable oil
1/2 sliced pineapple, peeled and cored
1/2 small red onion, sliced
1 poblano pepper
1 tomato, chopped
2 tablespoons cilantro, chopped
juice of one lime
salt (to taste)
pepper (to taste)
hot sauce (to taste)

Brush the pineapple, onion and poblano pepper with the vegetable oil.

Grill over medium-high heat, turning, until charred (3-5 minutes for the pineapple and onion, 10 minutes for the poblano pepper).

Peel and seed the poblano.

Chop the pineapple, onion and poblano.

In a bowl, toss the pineapple, onion, poblano, with the tomato, cilantro and lime juice.

Season with salt, pepper and hot sauce, to taste.

Per Serving (excluding unknown items): 90 Calories; 1g Fat (7.0% calories from fat); 4g Protein; 20g Carbohydrate; 4g Dietary Fiber; 0mg Cholesterol; 25mg Sodium. Exchanges: 0 Grain(Starch); 0 Lean Meat; 3 1/2 Vegetable.

Salsa

Dar Camina Mutritional Analysis

Calories (kcal):	90	Vitamin B6 (mg):	.3mg
% Calories from Fat:	7.0%	Vitamin B12 (mcg):	0mcg
% Calories from Carbohydrates:	77.8%	Thiamin B1 (mg):	.2mg
% Calories from Protein:	15.2%	Riboflavin B2 (mg):	.2mg
Total Fat (g):	1g	Folacin (mcg):	48mcg
Saturated Fat (g):	trace	Niacin (mg):	2mg
		Caffeine (mg):	0mg
Monounsaturated Fat (g):	trace	Alcohol (kcal):	0
Polyunsaturated Fat (g):	trace	% Defuse:	n n%
Cholesterol (mg):	0mg		

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Carbohydrate (g):	20g	Food Exchanges
Dietary Fiber (g): Protein (g): Sodium (mg):	4g 4g 25mg	Grain (Starch): 0 Lean Meat: 0
Potassium (mg): Calcium (mg): Iron (mg):	764mg 78mg 3mg	Vegetable: 3 1/2 Fruit: 0 Non-Fat Milk: 0 Fat: 0
Zinc (mg): Vitamin C (mg): Vitamin A (i.u.): Vitamin A (r.e.):	trace 195mg 1926IU 192RE	Other Carbohydrates: 0

Nutrition Facts

Amount Per Serving				
Calories 90	Calories from Fat: 6			
	% Daily Values*			
Total Fat 1g Saturated Fat trace Cholesterol 0mg Sodium 25mg Total Carbohydrates 20g Dietary Fiber 4g	1% 0% 0% 1% 7% 16%			
Protein 4g Vitamin A	39%			
Vitamin C Calcium Iron	324% 8% 16%			

^{*} Percent Daily Values are based on a 2000 calorie diet.