

## Caramelized Pineapple Salsa

*The ultimate Cinco de Mayo topper or dip*

**Makes:** About 4 cups

**Total Time:** ~30 minutes

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### Ingredients:

- 1 fresh pineapple, sliced into ½” rounds
  - ½ cup brown sugar
  - 2 tbsp Mexican chili powder
  - 1 tbsp Tajín (plus more for finishing)
  - 2 poblano peppers
  - 1 bunch green onions (whole)
  - ½ English cucumber, diced
  - 2 tbsp adobo sauce (from canned chipotles)
  - ½ tsp ground cumin
  - Juice of 1 lime
  - Salt and pepper, to taste
  - Oil (olive or neutral) for cooking
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### Instructions (Using the Fisher & Paykel Hybrid Range)

#### **1** Char the Peppers & Onions


Turn on a **gas burner** and place poblano peppers and whole green onions directly over the flame, rotating with tongs until lightly blackened and blistered. Transfer to a bowl, cover, and let steam for 5 minutes. Then peel, deseed the poblanos, and chop both.

#### **2** Caramelize the Pineapple

Preheat a **cast iron skillet or griddle** over medium-high on the **induction side** of the cooktop.

Brush pineapple slices with oil and press into a mixture of brown sugar, Tajín, and chili powder.

Place pineapple in the hot pan and sear for 3–4 minutes per side, until golden and caramelized. Let cool slightly, then dice.

 *The hybrid range gives you the best of both worlds: direct flame for smoky depth, and induction for even caramelization without burning.*

### **3 Build the Salsa**

In a large bowl, combine:

- Diced caramelized pineapple
- Chopped poblano peppers and green onions
- Diced cucumber
- Adobo sauce, cumin, lime juice
- Salt, pepper, and a pinch more Tajín

Mix well. Chill for 10–15 minutes to let flavors develop.

### **4 Serve**

Spoon into a bowl, garnish with fresh cilantro or lime wedges, and serve with tortilla chips, over grilled chicken or tacos al pastor, or alongside margaritas.