

Our State eats

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Grilled Pineapple Salsa

Yield: 3 cups.

Juice of 1 lime

2 tablespoons avocado oil

1 teaspoon honey

1 teaspoon chili powder

½ teaspoon kosher salt

Vegetable oil (for the grill and brushing)

1 large pineapple, peeled, cored, and cut into ½-inch-thick slices

1 red bell pepper, halved lengthwise and deseeded

1 jalapeño pepper, halved lengthwise, deseeded, and finely chopped

½ cup finely chopped red onion

¼ cup cilantro leaves, chopped

Tortilla chips (for serving)

To a small bowl, add lime juice, avocado oil, honey, chili powder, and salt. Whisk until ingredients are well incorporated. Set aside.

Heat grill with a medium-high flame. Oil grates. Lightly brush oil on both sides of pineapple slices and red pepper. Grill for 2 to 3 minutes per side, or until grill marks appear. Watch the pineapple to avoid burning.

Remove from grill and let stand until cool to the touch.

Once cooled, chop grilled pineapple and pepper into ½-inch pieces and place in a large bowl. Add jalapeño, red onion, and cilantro. Pour dressing over pineapple mixture and lightly toss. Add more salt if needed. Cover bowl with plastic wrap, and refrigerate for about an hour. Stir before serving. Serve with tortilla chips or as a topping for fresh seafood or grilled chicken.



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