

Spicy Thai Pineapple-Cucumber Salad

Yield: 6 each appetizer salads

Ingredients:

- 4 lbs Reser's® Pineapple Chunks, syrup drained and reserved for dressing (79453.77957)
- 3 English cucumber, halved, seeded, cut in half, and sliced into ½-inch slices
- 2 Tbsp Fish sauce
- ¼ cup Lime juice
- ¼ cup Rice vinegar, unseasoned
- ¼ cup Pineapple syrup
- ¼ cup Coconut sugar
- 2 each Thai bird chili, finely chopped
- ½ cup Canola oil
- ½ cup Cilantro leaves
- ½ cup Mint leaves
- ½ cup Peanuts, roasted and lightly salted, chopped

Directions:

1. For the dressing, whisk together the fish sauce, lime juice, rice vinegar, pineapple syrup, coconut sugar and Thai chilies.
2. Slowly drizzle in the canola oil to emulsify.
3. Check for seasoning and set aside.
4. Per order, toss together the following:
   - 1 cup Reser's Pineapple Chunks
   - 1 cup English cucumber, diced
   - 4 each Mint leaves, torn
   - 4 cilantro leaves, torn
   - 2 Tbsp Fish sauce vinaigrette
5. Place onto plate and garnish with 4 mint leaves.
6. Drizzle the salad with 1 Tbsp of dressing and top with 1 Tbsp chopped peanuts.

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