

## GUASTELLO'S VILLAGE MARKET

# Pineapple-Cucumber Pico de Gallo

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Yields 3 cups

### Ingredients

1 cup finely chopped fresh pineapple  
1 cup finely chopped seeded English cucumber  
1/2 cup finely chopped orange sweet pepper  
1/2 cup finely chopped red onion  
1/2 cup finely snipped fresh cilantro  
2 tablespoons lime juice  
1 fresh serrano or jalapeno pepper, seeded and finely chopped\* (optional)  
1/4 teaspoon ground cumin  
Salt

Combine all ingredients and season to taste with salt. Chill, covered, up to 24 hours.

\*Cook's Note: Because hot chile peppers, such as serranos, contain volatile oils that can burn your skin and eyes, avoid direct contact with chiles as much as possible. When working with chile peppers, wear plastic or rubber gloves. If your bare hands do touch the chile peppers, wash your hands well with soap and water.

*Credit: Midwest Living*