

Coral Reef
The Seas with Nemo and Friends, Epcot
10 Minutes
2 ¼ cups

## Pineapple Chutney

### Ingredients

1<sup>1</sup>/<sub>2</sub> tablespoons olive oil

- $2\frac{1}{2}$  cups fresh pineapple
- $1/_2$  tablespoon red crushed pepper
- 2 tablespoons brown sugar
- $1/_4$  cup red wine vinegar
- $^{3}/_{4}$  cup fresh red bell pepper, diced
- 1 tablespoon fresh parsley, chopped
- Salt and pepper, to taste



# *Serve over fish, chicken or rice. Adds great flavor to fish tacos*

### Instructions

- 1. Heat oil in a pan over medium high heat and sauté pineapple.
- 2. Add crushed red pepper, brown sugar, and vinegar to pan. Cook until almost all the liquid has evaporated.
- 3. Mix in bell pepper and parsley.
- 4. Season with salt and pepper.
- 5. Enjoy hot or cold.

Notes

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