

**SAUCES, GRAVIES, AND DRESSINGS No.O 030 01**  
**PINEAPPLE SALSA**

**Yield** 100

**Portion** 1/4 Cup

<b>Calories</b>	<b>Carbohydrates</b>	<b>Protein</b>	<b>Fat</b>	<b>Cholesterol</b>	<b>Sodium</b>	<b>Calcium</b>
27 cal	7 g	0 g	0 g	0 mg	2 mg	7 mg

**Ingredient**

PINEAPPLE,CANNED,CHUNKS,JUICE PACK,DRAINED  
 PEACHES,CANNED,SLICED,JUICE PACK,DRAINED,CHOPPED  
 PEPPERS,RED FRESH,DICED  
 PEPPERS,GREEN,FRESH,CHOPPED  
 ONIONS,RED,FRESH,CHOPPED  
 JUICE,LIME  
 CILANTRO,DRY  
 RESERVED LIQUID

**Weight**

5 lbs  
 4-3/8 lbs  
 1-1/8 lbs  
 1 lbs  
 11-1/4 oz  
 3 oz  
 1/8 oz  
 6-1/4 oz

**Measure**

2 qts 3-1/2 cup  
 2 qts  
 3-1/2 cup  
 3 cup  
 2 cup  
 1/4 cup 2-1/3 tbsp  
 1 tbsp  
 3/4 cup

**Issue**

1-3/8 lbs  
 1-1/4 lbs  
 12-1/2 oz

**Method**

- 1 Drain fruit. Reserve pineapple juice. Combine pineapple, peaches, red and green peppers, red onion, pineapple juice, lime juice, and cilantro. Mix lightly.
- 2 CCP: Refrigerate for service at 41 F. or lower.