



RECIPE | CUCUMBERS

# CUCUMBER PINEAPPLE SALSA



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Recipe created by *Laura Ashley Johnson*



**35 min**

**10 min** | **25 min**  
PREP. | COOKING



**4**



**easy**

## INGREDIENTS

- 10 oz** Pure Flavor® Poco Bites® Cocktail Cucumbers, diced
- 2** large cod filets
- 1** lemon, divided, half sliced into thin rounds
- 1** lime, divided, half sliced into thin rounds
- 1** jalapeño, finely diced
- 1** small red onion, divided, half sliced into ¼" rounds, half finely diced
- 4 cups** rice, cooked
- 1 cup** pineapple, diced

- ¼ cup** cilantro
- ¼ tsp** salt
- ¼ tsp** black pepper
- Olive oil spray

## DIRECTIONS

- 1** Preheat the oven to 375°F.
- 2** Pat cod fillets dry with a paper towel. Season both sides with salt and pepper.
- 3** Evenly disperse the onion slices across the bottom of a baking dish, lay seasoned cod filets on top. Alternate lemon and lime slices on top of the cod then spray evenly with olive oil for 1-2 seconds.
- 4** Bake 20-25 minutes or until it easily flakes with a fork and an internal temperature of 145°F.
- 5** In a medium bowl, combine cucumber, pineapple, jalapeno, diced red onion, cilantro, the juice of the remaining lemon and lime halves and salt and pepper. Mix until combined well.
- 6** Remove and discard the cooked lemon and lime slices. To serve plate with your favorite cooked rice and garnish with cucumber pineapple salsa.