

Grilled Pineapple Guacamole

Ingredients

- 1 bag Stacy's® Fire Roasted Jalapeño Pita Chips
- 1 package Sabra® Guacamole
- 1/2 pineapple, cored and cut into spears
- Pinch of Salt and Pepper

How to make it

1. Preheat grill to medium heat. Once the pineapple is cored and cut into spears, brush the spears with olive oil and place them on the grill.
2. Grill them, turning often, until the pineapple is juicy and browning.
3. Once ready, let them sit out until cooled to room temperature.
4. Once the pineapple is cooled, chop into small pieces and combine with the Sabra Guacamole in a mixing bowl.
5. Add with salt and pepper to taste and serve with Stacy's® Fire Roasted Jalapeño Pita Chips.



PREP
TIME
10 min



COOK
TIME
5 min



TOTAL
TIME
-



SERVING
-

Made with



Stacy's® Fire Roasted Jalapeño Pita Chips