

Spicy Jalapeño Pineapple Relish: Sweet & Zesty Flavor Explosion

Are you looking to add a vibrant burst of flavor to your meals? This



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5 min

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INGREDIENTS

1/3 cup diced jalapeño (about 1-2 medium jalapeños, depending on size and desired heat)
1/3 cup diced red onion (about 1/2 small red onion)
1 cup crushed or finely chopped pineapple (fresh or well-drained canned)

1/2 tsp salt

1/2 tsp black pepper

Swaps and Notes:

Jalapeños: Adjust the amount of jalapeño to your heat preference. For less heat, remove all seeds and white membranes. For more heat, leave some in or add a tiny pinch of cayenne pepper.

Red Onion: Finely dicing the red onion is key for a subtle bite. You could soak the diced onion in cold water for 5 minutes and drain it to reduce its pungency if desired.

Pineapple: Fresh pineapple, finely chopped, offers the best texture and brightest flavor. Canned crushed pineapple, well-drained, is a convenient alternative. Make sure it's not overly watery.

Sweetness: If your pineapple isn't very sweet, you can add a tiny pinch of sugar (... to 1/2 teaspoon) to balance the flavors, but taste first!

Herbs: A tablespoon of fresh chopped cilantro or mint could be a fantastic addition for extra freshness, especially for Mexican or grilled meat pairings.

Citrus: A small squeeze of lime juice (1/2 teaspoon)

can further brighten the relish if you like extra tang.

Directions:

Chop Ingredients Finely: Start by finely dicing the jalapeños (remembering to remove seeds and membranes if you prefer less heat), the red onion, and the pineapple. Aim for consistent, small pieces so the flavors blend well and it's easy to spoon onto various foods.

Combine & Season: Toss all the finely chopped ingredients into a medium-sized bowl. Sprinkle on the salt and black pepper. Mix it all together thoroughly with a spoon until everything is well combined and coated with the seasonings.

Serve & Enjoy: Serve this vibrant, zesty relish immediately on your favorite dishes. It's fantastic on tacos, grilled meats, or even alongside a cheese platter. Enjoy the delightful flavor explosion!

Tips for Success:

Fine Dice is Key: Uniformly small dice for all ingredients ensures an even flavor distribution and pleasant texture in every bite.

Drain Pineapple Well: If using canned crushed pineapple, make sure to drain it very well to prevent the relish from being watery.

Taste and Adjust Heat: Start with a smaller amount of jalapeño if you're unsure about the heat level, then add more if you prefer a spicier relish.

Freshness First: This relish is best when made fresh, as the flavors are at their brightest.

Chill for Flavor Melding: While great immediately, a brief chill (15-30 minutes) in the refrigerator can help the flavors meld even further.

Serving Suggestions and Pairings:

Grilled chicken or fish: The sweetness and tang perfectly complement lean proteins.

Pork tacos or grilled pork tenderloin: A classic flavor pairing.

Fish tacos or shrimp tacos: Adds a fresh, zesty kick.

Burgers or hot dogs: A gourmet condiment upgrade.

Alongside a cheese platter with crackers and soft cheeses (like brie or goat cheese).

As a topping for baked brie (try my [This Baked Brie Appetizer Is My Favorite Effortless Way to Impress Guests](#)).

Mixed into cottage cheese or yogurt for a unique savory snack.

My This Tomato Skillet with Okra and Sausage is My Favorite Quick Dinner Packed with Southern Flavor.

Or a comforting bowl of This Cajun Chicken Sausage Gumbo is My Favorite Bowl of Southern Comfort.

Storage and Leftover Tips:

More Recipes You Will Love:

For an easy, cheesy crowd-pleaser perfect for game day, try my These Sheet Pan Quesadillas are My Favorite Way to Feed a Crowd Fast.

DIRECTIONS

- 1. Chop : Ingredients Finely:** Start by finely dicing the jalapeños (remembering to remove seeds and membranes if you prefer less heat), the red onion, and the pineapple. Aim for consistent, small pieces so the flavors blend well and it's easy to spoon onto various foods.
- 2. Combine & : Season:** Toss all the finely chopped ingredients into a medium-sized bowl. Sprinkle on the salt and black pepper. Mix it all together thoroughly with a spoon until everything is well combined and coated with the seasonings.
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- 4. Tips for Success: Fine Dice is Key:** Uniformly small dice for all ingredients ensures an even flavor distribution and pleasant texture in every bite.
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- 8. Chill for : Flavor Melding:** While great immediately, a brief chill (15-30 minutes) in the refrigerator can help the flavors meld even further.
- 9. Serving Suggestions and Pairings:** This Spicy Jalapeño Pineapple Relish is incredibly versatile and can

elevate a wide range of dishes. It's particularly fantastic on:

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11. Pork tacos or grilled pork tenderloin: A classic flavor pairing.
12. Fish tacos or shrimp tacos: Adds a fresh, zesty kick.
13. Burgers or hot dogs: A gourmet condiment upgrade.
14. Alongside a cheese platter with crackers and soft cheeses (like brie or goat cheese).
15. As a topping for baked brie (try my [This Baked Brie Appetizer Is My Favorite Effortless Way to Impress Guests](#)).
16. Mixed into cottage cheese or yogurt for a unique savory snack.
17. For other fantastic dishes with a Southern or zesty flair, you might also enjoy:
 18. [My This : Tomato Skillet with Okra and Sausage is My Favorite Quick Dinner Packed with Southern Flavor](#).
 19. Or a comforting bowl of [This Cajun Chicken Sausage Gumbo is My Favorite Bowl of Southern Comfort](#).
 20. [Storage and Leftover Tips: This Spicy Jalapeño Pineapple Relish is best enjoyed fresh within 1-2 days](#). Store any leftovers in an airtight container in the refrigerator. The flavors will continue to meld, but the freshness of the herbs might diminish over time. It is not recommended for freezing due to the fresh ingredients.
 21. [More Recipes You Will Love: If you loved the vibrant and fresh flavors of this relish, you'll find similar satisfaction in these other fantastic recipes:](#)
 22. For an easy, cheesy crowd-pleaser perfect for game day, try my [These Sheet Pan Quesadillas are My Favorite Way to Feed a Crowd Fast](#).
 23. If you're looking for a fun, interactive meal that's perfect for gatherings, my [This Walking Taco Bar is My Favorite No-Fuss Way to Feed a Crowd](#) is always a huge hit.
 24. [Final Thoughts: This Spicy Jalapeño Pineapple Relish is a true gem in the world of condiments](#). It's incredibly simple to make, yet it packs a powerful punch of sweet, savory, and spicy flavors that will transform your everyday meals into something special. It's fresh, vibrant, and a fantastic way to add a gourmet touch to almost anything. Give it a try - you'll love this delightful flavor explosion!
 25. What's your go-to condiment for adding a fresh kick to meals? Do you have any favorite fruit-based salsas or relishes? Share your ideas in the comments below, and don't forget to follow [Chef Maniac](#) for more delicious and inspiring recipes!

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More recipes: [ChefManiac.com](https://chefmaniac.com)

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