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MAPLE CHILI CRUNCH GRILLED PINEAPPLE

1 fresh pineapple

Maple Chili Crunch Seasoning

Chop the end off the pineapple and cut off the rind. Slice into spears. Sprinkle with Maple Chili Crunch Seasoning. Heat the grill or grill pan to medium heat and cook for 4-6 minutes per side. Pineapple can also be baked in a 375°F oven. Serve as a side with chicken or fish, and alternatively, it can be enjoyed as a dessert with ice cream.



•Maple Chili Crunch Seasoning