



Roasted Pineapple-Tamarind Vinaigrette

Featuring Maui Sunflower Oil

Recipe provided by Chef Travis Morrin

INGREDIENTS:

- 1 c. (packed) roasted Pineapple Chunks (see instructions below)
- 1 tbsp raw local sugar
- 1/2 c. Pineapple Juice
- 1/4 c. Agave (vegan) Sweetener
- 12 oz. bottle of Maui Sunflower Oil
- 1/3 c. Tamarind Paste
- Bunch of fresh Mint
- 1 heaping tbsp. of chopped fresh Ginger
- 2 tbsp. fresh Red Onion
- 1/2 c. Rice Wine Vinegar
- 1 tsp. Yellow Mustard Powder
- 1 tsp. Salt + Pepper mix (to taste). **YIELD:1 Quart**



Fork & Salad Co-Founder, Chef Travis Morrin

DIRECTIONS:

- Dice a Maui Gold pineapple into large pieces, toss 1 cup's worth in local cane sugar & roast in an oven preheated at 400 degrees for 15 minutes, until caramelized.
- Add roasted pineapple with juices, red onion, ginger, tamarind, agave, pineapple juice, rice wine vinegar, yellow mustard powder, salt & pepper to blender.
- Blend for 1 minute, then carefully remove blender lid and stream in Maui Sunflower Oil until fully emulsified (combined with other components). Replace blender lid & turn on high for last 5-10 seconds. Consistency should be slightly thickened & coat the back of a spoon.
- Keep in the refrigerator for up to 2 weeks. Enjoy and #EatLocalEatHealthy

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