**Cinco de Mayo Pineapple Salsa and Seis de Mayo Next Day Avocado Toast**

**Cooking Time: 35 minutes**

Serves 6-10 servings

We see a lot of recipes for Cinco de Mayo, but not a lot for what to do for with all the leftovers. With Cinco de Mayo falling on a Saturday this year, this fun pineapple salsa recipe transitions into Seis de Mayo, as a great way to use leftover guacamole or that avocado sitting around getting soft for your Sunday brunch. Avocado in any way, shape or form is one of my favorite things to eat, which is why I love using avocado toast as a tasty base for creative toppings. The salsa is a great topper for tacos, nachos or chips, but really brings avocado toast to life!

*Erase Food Waste Tip:* When I make guacamole for a party, I like to divide into a few bowls and keep it tightly wrapped in the fridge, pulling out one bowl at a time as needed. In the end, you are less likely to have brown warm guacamole that you end up just tossing at the end of the party.

**Cinco de Mayo Pineapple Salsa**

**Ingredients:**

2 cups pineapple, small diced

2 cups tomato, small diced

¼ cup red onion, minced

1/3 cup pickled peppers (recipe below)

3 tablespoons cilantro, rough chopped

¼ cup lime vinaigrette (recipe below)

1 bag tortilla chips

**For pickled peppers**

Yields: 1 cup

1 pound Hungarian sweet peppers, Anaheim or banana peppers, sliced 1/8 inch thick

1 cup distilled white vinegar

2 tablespoons Morton Coarse Sea Salt

1/3 cup sugar

**Lime Vinaigrette**

Yields: 1 cup

1 teaspoon Dijon mustard

2 teaspoon honey

1 tablespoon hot sauce (Sriracha, Franks Red Hot or Tabasco)

2 teaspoon tamari or regular soy sauce

¼ cup lime juice

1 teaspoon Morton Fine Sea Salt

2/3 cup canola oil

**Pickled Peppers**

1. Heat vinegar, salt and sugar in a small saucepan until just bubbling
2. Whisk to dissolve solids
3. Place sliced peppers in a heat resistant container and pour liquid over
4. Weigh peppers down with a small plate and allow to cool to room temperature, about 20 minutes
5. Peppers are now ready for use in nachos recipe or will last refrigerated in brine for several weeks

**Lime Vinaigrette**

1. Whisk all ingredients together
2. Season to taste

**Pineapple Salsa:**

1. Combine pineapple, tomatoes, red onion and pickled peppers
2. Toss with ¼ cup Lime Vinaigrette, reserving the rest for next day use
3. Garnish with cilantro
4. Serve with your favorite chips

**Seis de Mayo Next Day Avocado Toast**

Cooking Time 20 minutes

Serves 2-4 people

**Ingredients:**

1 ½ - 2 cups guacamole (recipe below)

1 cup leftover pineapple salsa (recipe above)

4 fried eggs

4 teaspoons canola oil

4 slices crusty bread

2 tablespoons butter

3 tablespoons cilantro, rough chopped

1 cup tortilla chips, crunched into small pieces

Leftover Lime vinaigrette (recipe above)

**Guacamole Ingredients**

2 large avocados

1 ½ tablespoons leftover lime vinaigrette (recipe above)

1 teaspoon Morton Fine Sea Salt

**To make guacamole:**

1. Cut avocados in half, composting core, if possible
2. Cut 3 diagonal lines down each side and scoop avocado pieces into a bowl
3. Add lime vinaigrette and salt
4. Mix and gently mash avocados so you are left with a chunky, but spreadable guacamole

**To make fried eggs:**

1. Heat a non-stick sauté pan over medium high heat with a splash of canola oil, or alternatively rice bran oil or grapeseed oil.
2. Crack one egg into a small bowl and pour the egg into heated pan (this prevents the yolk from breaking)
3. Season with Morton Sea Salt and fresh cracked pepper
4. Cook for 3-4 minutes, until white is firm
5. If you prefer your egg more done, flip and allow to cook for one minute on the other side
6. Carefully remove to a plate
7. Repeat until all eggs are cooked

**To build avocado toast:**

1. Griddle bread in a pan with butter over medium heat, until golden brown and crispy, about 3 minutes on each side, then set aside
2. Spread 1 side of each piece of toast with guacamole
3. Top with pineapple salsa
4. Top with fried egg
5. Sprinkle crushed tortilla chips over the top
6. Drizzle with lime vinaigrette
7. Garnish with cilantro