



4 Local Side-Dishes Made Better With Pineapple

There's no denying it: side dishes make traditional meals exciting. These Pinoy side dishes not only enhance the flavor and taste of the main fare, but they also help cleanse the palate.

Here are some of the best yet easy to cook local side dishes, that are made even more special with [Del Monte Pineapple](#):



Piña Kangkong

The humble kangkong is a common side dish that is popular among Pinoy. Simply sauté kangkong leaves, add [Del Monte Pineapple Tidbits](#) for a sweet kick, then serve with alamang. This side dish is best paired with savory and spicy dishes.



[Vegetable Atchara](#)

For us Pinoys, the steak and barbecue experience can feel incomplete without atchara. Level up your simple atchara by adding [Del Monte Pineapple Tidbits](#) to add a fruity flavor to this popular pickled dish.



[Lumpiang Hubad](#)

Best served with fried goods and meaty dishes, this delicious dish offers fresh and crunchy vegetables to cleanse your palate for savory and heavy meals. The delicious veggies in this dish include onions, carrots, green beans, cabbage, and turnips.



Gising Gising

Gising gising is another classic Pinoy side dish that you can level up by adding [Del Monte Crushed Pineapple](#). The pineapple not only adds a unique sweet kick to the salad, it also complements the strong flavors of the gata, the garlic, and the sili.

These recipes are best served with grilled or fried meat. Try them today!

For more recipes, visit <https://www.lifegetsbetter.ph/kitchenomics/recipes>