



Pineapple Chunks With Salted Caramel Sauce Recipe

Preparation Time	5
Cooking Time	15
Serving Size	4

Ingredients:

FOR THE CARAMEL SAUCE

- 2 cup sugar, white
 - 2/3 cup butter
 - 2 cup all-purpose cream
 - 1/4 tsp salt
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- 1 can DEL MONTE Pineapple Chunks (227g), drained

Preparation:

1. Melt the sugar in a pan, stirring occasionally until caramel colored. Turn off the heat.
2. Add butter, cream, and salt. Stir until smooth. Allow to cool.
3. Put the DEL MONTE Pineapple Chunks in a glass container, then drizzle with caramel sauce.

Chef's Tip

For a refreshing and more indulgent dessert, serve over ice or over vanilla ice cream.

Lusog Notes

This delicious Pineapple Chunks With Salted Caramel Sauce dessert is rich in vitamin A that promotes growth and development, as well as helps keep normal vision and healthy skin.

Cooking Skills Needed

- Mixing

Cooking Tools

- Scooper
- Measuring Cups
- Spatula