

Grilled Pineapple with Chocolate Cinnamon-Vanilla Sauce

Tupperware®

Serves 8

Ingredients

1 ripe whole pineapple
Chocolate Cinnamon-Vanilla Sauce (see recipe below)
½ cup hazelnuts, chopped and toasted

Chocolate Cinnamon-Vanilla Sauce

12 oz. can of evaporated milk
2 cups chocolate chips
½ cup sugar
1 tbsp. butter
1 tsp. Simple Indulgence™ Cinnamon-Vanilla Seasoning Blend

Combine milk, chocolate chips and sugar in an 8 ¼-cup Heat 'N Serve® Oval Container and cover. Place in microwave and melt on high power for 5-6 minutes or until chips come to a boil. Watch carefully so as not to overcook and burn. Remove from microwave and add butter and Simple Indulgence™ Cinnamon-Vanilla Seasoning Blend. Using a Saucy Silicone Spatula, stir sauce until smooth. Cool approximately 15 minutes or until sauce begins to thicken. To re-warm sauce, heat for 2 minutes, stirring every 30 seconds or until desired temperature is reached. Use a Chef Series™ Pro Chef Knife to slice the top and bottom off of the pineapple. Slice off the outer peel and any brown spots. Remove inner core with an apple corer or small round cookie cutter. Slice pineapple into 8 ½" slices. Place on a hot grill for 1–2 minutes per side, until browned and sugars are caramelized. Place on Radiance by Tupperware Plate, drizzle with warm chocolate sauce and sprinkle with toasted hazelnuts. If desired, serve with a scoop of ice cream or frozen yogurt.

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