



Makes 4 cups pineapple + 3 cups nice cream
Preparation Time: 25 minutes

INGREDIENTS:

3 cups frozen mango chunks
½ cup unsweetened, unflavored plant-based milk
¼ cup pure maple syrup
½ teaspoon pure vanilla extract
1 tablespoon fresh mint leaves
1 pinch sea salt (optional)
2 tablespoons packed brown sugar
½ teaspoon grated fresh ginger
½ teaspoon salt-free or low-sodium jerk seasoning blend
1 small pineapple, peeled (optional) and sliced

Grilled Pineapple with Minty Mango Nice Cream

The caramelized flavor of grilled **pineapple** is a mouthwatering treat all on its own; basted with a maple-jerk sauce and served alongside mint-infused mango **nice cream**, it's a party-worthy dessert. Fresh mint gives the mango nice cream a blast of fresh flavor that complements the sweet taste of the mango and the spicy jerk seasoning. Be sure not to overprocess the nice cream, or it will begin to melt.

Tips:

Gluten-free: This is gluten-free if you use jerk seasoning that's gluten-free.

Freeze ahead: This recipe calls for frozen mango, so be sure to have that ready.

For more inspiration, check out these tasty ideas:

- [Caramelized Pineapple Nice Cream](#)
- [Mango Ice Cream](#)
- [Grilled Peaches with Basil-Peach Nice Cream](#)
- Or check out this full round-up of [Nice Cream Recipes for Hot Summer Days](#)

By Chef Troy Levy

- 1 For nice cream, in a food processor or high-power blender combine mango, milk, 2 tablespoons of the maple syrup, the vanilla, half of the mint, and the salt (if using). Process until smooth and creamy, stopping a few times to scrape down sides of bowl. Transfer to a freezer-safe container and freeze until ready to serve.
- 2 For grill sauce, in a small bowl stir together brown sugar, ginger, jerk seasoning, and the remaining 2 tablespoon maple syrup.
- 3 Brush pineapple slices on all sides with grill sauce. Grill pineapple slices on the rack of an outdoor grill directly over medium heat 4 to 8 minutes per side or until lightly charred.
- 4 Cut grilled pineapple slices in half or into wedges and serve with nice cream. Garnish with the remaining mint.