

# Rabbit with pineapple (modified texture)



## Ingredients (serves 1)

2 deboned rabbit thighs  
(125 g) (or chicken or turkey)

1 onion

2 teaspoons liquid tomato sauce

2 slices of canned pineapple

Extra virgin olive oil

1 cinnamon stick

1 sprig of thyme

Parsley

Black pepper

## Method

1. Pepper and brown the rabbit in a frying pan with a splash of oil. Set aside and separate meat from bones.
2. Drain the pineapple well. Cut into pieces and brown it in the pan where the rabbit was sautéed. Set aside.
3. Peel and julienne the onion
4. In the same frying pan, sauté the onion on low heat until golden. Once cooked, add cinammon and thyme. Stir.
5. Add rabbit and pineapple pieces. Stir everything and add a little water to cook the rabbit and obtain a juicy stew.
6. Remove cinnamon and thyme. Place everything in a large container and add a little water or broth. Purée with an immersion blender.
7. Serve with a little chopped parsley, a drizzle of olive oil, and a pinch of cinnamon.

## Recommendations

In case of dysphagia, we recommend puréeing parsley, olive oil, and cinnamon before serving to avoid two different textures. Pass through a sieve to obtain a fine and smooth purée.