



Authentic **PICO DE GALLO** Recipe

Prep time: 15 min
Servings: 6

Ingredients :

3-4 ROMA TOMATOES, DICED
½ ONION (WHITE OR RED), CHOPPED
1 JALAPEÑO, FINELY MINCED
½ CUP CILANTRO, CHOPPED
2 TSP. LIME JUICE
½ TSP. SALT, OR TO TASTE

Procedure :

- 1. ADD THE CHOPPED TOMATOES, ONION, JALAPEÑO, AND CILANTRO TO A MEDIUM BOWL AND STIR TO COMBINE.**
- 2. STIR IN 2 TBSP. LIME JUICE AND LIGHTLY SEASON WITH 1/2 TSP. SALT.**
- 3. ENJOY!**

PICO DE GALLO IS BEST EATEN FRESH BUT CAN BE KEPT IN THE REFRIGERATOR FOR 1-2 DAYS

EXTRA:

- FOR A SPICIER OPTION TRY IT WITH A SERRANO PEPPER**
- TRY IT WITH A DICED AVOCADO FOR EXTRA FLAVOR**

