

# Mexican Pico de Gallo

Pico de Gallo is a popular Mexican salsa. It is also known as “Salsa Fresca,” or “Salsa Cruda.” It is traditionally made with equal parts tomatoes and onion, with fresh cilantro and a generous squeeze of lime juice. We add jalapeno for a spicy kick but you can leave it out for a milder pico. Pico De Gallo is excellent over tacos, burritos, nachos, or served with chips.

## Ingredients

- 1 lb tomatoes, (3-4 medium), diced
- 1/2 medium onion, (1 cup chopped)
- 1 jalapeno pepper, seeded and finely minced (optional)
- 1/2 cup cilantro, chopped
- 2 Tbsp lime juice, from 1 lime
- 1/2 tsp salt, or to taste
- 1/8 tsp black pepper



## Instructions

1. In a medium bowl, diced tomatoes, onion, jalapeno pepper and chopped cilantro.
2. Stir in 2 Tbsp lime juice and lightly season with 1/2 tsp salt and 1/8 tsp black pepper, or season to taste. Enjoy right away or cover and refrigerate overnight.