

Fresh Pico de Gallo



INGREDIENTS:

4 ripe tomatoes, finely chopped
1 small red onion, finely chopped
1-2 jalapeño peppers, finely chopped (seeds removed for less heat)
¼ cup fresh cilantro, chopped
2 tablespoons fresh lime juice (about 1 lime)
Salt and pepper to taste

INSTRUCTIONS:

1. Finely chop the tomatoes, red onion, jalapeño peppers, and cilantro.
2. In a medium bowl, combine the chopped tomatoes, red onion, jalapeño peppers, and cilantro.
3. Squeeze the fresh lime juice over the mixture.
4. Add salt and pepper to taste.
5. Gently toss all the ingredients together until well mixed.
6. Serve immediately or let it sit for about 30 minutes to allow the flavors to meld together.

NOTES:

For a sweeter version, you can add finely chopped mango or pineapple.

Adjust the amount of jalapeño to your preferred level of spiciness.

Pico de Gallo can be stored in an airtight container in the refrigerator for up to 2 days.

