



# PICO D' GALLO


## INGREDIENTS

- 3 Roma or vine ripened tomatoes
- 1 small or half medium white onion
- 1 Jalapeno pepper or serrano if you like it spicy.
- Juice of one lime
- Salt & Pepper – couple pinches
- Chopped or ripped cilantro if you'd like.

## STEPS

**1**  Chop the onion into a tiny dice & let it rest in a bowl of cold water for 5 minutes – cold water takes the sting out of onions.

**2**  If you have a food Processor, making Pico de Gallo takes minutes.

**3**  You can chop the veg into large pieces & the Pro does the rest of the work.



**DON'T SWEAT IT IF YOU DON'T HAVE THE EQUIPMENT.  
USE YOUR FAVORITE STORE-BOUGHT SALSA.**

**WITH THAT SAID, TREAD LIGHTLY WITH HOMEMADE PICO, IT'S BEYOND ADDICTING.**

**I PUT IT ON ALMOST EVERYTHING!**