

Pico de Gallo

(10 – 12 servings)

Ingredients:

1 large white Onion, diced
2 Jalapeño Peppers, ribs & seeds removed, finely diced
2 fresh Limes, juiced
1½ tsp Sea Salt, more to taste
6-8 vine-ripe Tomatoes, cored & diced
1 cup finely chopped fresh Cilantro (about 1 large bunch)
1 tbsp Olive oil
½ tsp ground Black Pepper, to taste

Directions

In a medium serving bowl, combine the diced onion, jalapeño, lime juice and salt. Let it marinate for about 5 minutes while you chop the tomatoes and cilantro. Add the chopped tomatoes and cilantro to the bowl and stir to combine. Add olive oil, black pepper and mix. Add more salt if the flavors don't quite sing. Refrigerate for at least an hour, 2-4 is even better.