



# FRESH PICO DE GALLO AND CHIPS

## INGREDIENTS:

1 CUP FINELY CHOPPED WHITE ONION  
(ABOUT ONE SMALL ONION)

1 MEDIUM JALAPEÑO OR SERRANO PEPPER, RIBS AND SEEDS  
REMOVED, FINELY CHOPPED (DECREASE OR OMIT IF SENSITIVE  
TO SPICE, OR ADD ANOTHER IF YOU LOVE HEAT)

¼ CUP LIME JUICE

¾ TEASPOON FINE SEA SALT, MORE TO TASTE

1 ½ POUNDS RIPE RED TOMATOES  
(ABOUT 8 SMALL OR 4 LARGE), CHOPPED

½ CUP FINELY CHOPPED FRESH CILANTRO (ABOUT ONE BUNCH)

## DIRECTIONS:

**1 -** IN A MEDIUM SERVING BOWL, COMBINE THE CHOPPED ONION, JALAPEÑO, LIME JUICE AND SALT. LET IT MARINATE FOR ABOUT 5 MINUTES WHILE YOU CHOP THE TOMATOES AND CILANTRO.

**2-** ADD THE CHOPPED TOMATOES AND CILANTRO TO THE BOWL AND STIR TO COMBINE. TASTE, AND ADD MORE SALT TO DESIRED FLAVOR.

**3-** FOR THE BEST FLAVOR, LET THE MIXTURE MARINATE FOR 15 MINUTES OR SEVERAL HOURS IN THE REFRIGERATOR. SERVE WITH A SLOTTED SPOON OR LARGE SERVING FORK TO AVOID TRANSFERRING TOO MUCH WATERY TOMATO JUICE WITH YOUR PICO. PICO DE GALLO KEEPS WELL IN THE REFRIGERATOR, COVERED, FOR UP TO 4 DAYS.

