



Pico De Gallo

NIBBLEDISH CONTRIBUTOR

Ingredients

- 3 Medium Tomatoes
- 1 Yellow or White Onion
- 1 Jalapeño
- Fresh Cilantro
- Kosher Salt
- Lime Juice

Instructions

- The most important part of a good recipe is good ingredients. When in season we use locally grown, organic produce. When that's not an option, tomatoes on the vine are a good choice. They typically have a better flavor than others.
- The key to dicing tomatoes is to use a very sharp knife. I typically use an 8" chef's knife that we sharpen/hone often. If your knife is dull and don't have a way to sharpen it use a serrated knife. Make sure you don't crush the tomatoes too much.
- Cut the onion into pieces similar to the size of the diced tomatoes.
- Chop the jalapeño very well, you want to feel the heat but not take big bites of it. We typically use half of 1 chili and it gives enough heat for us. If you're sensitive to heat, take out the seeds and inner membrane, that's where the capsaicin is that causes the burn.
- Combine all of your diced veg in a mixing bowl, add fresh chopped cilantro, lime juice and salt to taste. Add a little at a time until it's the perfect ratio for your taste.
- After everything is mixed and seasoned, cover your pico de gallo and put it in the fridge for 5-10 minutes. Remove it and drain the excess liquid. It is now ready to serve!

