

Pico de Gallo from She Makes and Bakes

Prep time 20 minutes

5 roma tomatoes

1/2 red onion

1-2 jalapenos

Fresh cilantro

Lime juice

Salt

Chop the tomatoes and onion into small pieces. (I've heard that running the chopped onion under cold water will take some of the overpowering raw onion taste out of it, so I do that. Sometimes it works, sometimes it doesn't.) If you want a milder pico, remove the seeds in the jalapeno (I do this). Finely dice the jalapeno(s). Adjust the amount of jalapeno for the temperature you prefer.

Grab a bunch of cilantro and chop it up. You can leave the leaves attached to the stems, but discard the long stems. The leaves are where the flavors are at. Mix everything together, add a couple tablespoons of lime juice (or about 1/2 of a lime squeezed), and salt. Mix together and try out the concoction with a chip. Adjust seasoning/ingredients until you're happy with it.

It's best if you eat the pico de gallo within 24 hours. Once you master how much of each ingredient you like, you can always scale it down and make it personal sized for one meal. If I want a little for lunch or a snack, I'll use one tomato and scale everything else down.

Recipe from The Pioneer Woman