

PICO DE GALLO

Ingredients:

- 5 medium-large organic Roma tomatoes
- 1 large white onion
- 1 large or 2 small jalapeños
- 1/2 cup lightly packed cilantro (stems removed)
- 1/4 cup lime juice
- 1-2 tsp sea salt (to taste)



Cooking Instructions:

- (1) Dice tomatoes and drain excess liquid. I actually push on the tomatoe in the collander to get rid of a little extra moisture.
- (2) Finely dice onion. Combine the onion, salt, and lime juice in a bowl and let it sit for about 30 minutes.
- (3) Finely dice jalapeño and cilantro leaves. Combine all ingredients into a bowl. Stir and let sit in fridge overnight before serving.