

Simple Pico de Gallo

Ingredients

- 2 tomatoes, diced
- 1 cup onion, diced (about 1/4 of a large onion or 1/2 of a smaller onion)
- 1 lime
- 1/4 cup chopped cilantro
- 1/2 tsp salt

Instructions

- Rinse and chop your vegetables
- Add the tomato, onion, and cilantro to a bowl.
- Squeeze the juice of half the lime over the vegetables in the bowl (about 1 tbsp).
- Add salt, and stir everything to combine. Taste the mixture and add more salt or lime juice to your liking.

Chef's Notes

- Allow the pico de gallo to sit for at least five minutes to let the flavors truly brighten
- You can add some de-seeded chopped jalapeno for a little bit more kick
- Serve with tortilla chips, over a burrito bowl or as a side dish!
- If you do not have lime juice substitute lemon juice or 1/2 tbsp. vinegar of your choice

