



## Easy Pico de Gallo Salsa

**Makes:** 2 cups (500 ml)

**Prep:** 10 min

### Ingredients

- 3 plum tomatoes
- ¼ large white onion
- 1 clove, garlic
- 1 jalapeno
- 1 lime, juiced
- ½ bunch cilantro
- 1 tablespoon olive oil
- salt, to taste

### Instructions

1. **Prep the ingredients.** Dice tomatoes, jalapeno, and onion, and finely chop cilantro and garlic, adding all to a bowl. For a milder salsa, deseed the jalapenos.  
**Tip:** When chopping cilantro, it's okay to use most of the stems. Cilantro stems are very tender and full of flavor, so only trim the bottom ½ inch.
2. **Season and mix.** Add lime juice, olive oil, and salt. Taste to adjust the seasoning with more lime or salt.
3. **Let it rest (optional).** Serve immediately, or for best flavor chill for at least 30 minutes to allow the flavors to meld together. Then serve with your favorite dishes such as fajitas, eggs, or salads.