

Pico De Gallo III

Recipe from www.outofthefryingpan.com

Makes: 2 to 2½ cups



Homemade Pico de Gallo is so quick and easy to make that there is no excuse for buying the prepackaged store-bought variety! It will keep well in the refrigerator for several days and is great for jazzing up eggs, Frito pies, tacos or just gobble it up with tortilla chips.

Ingredients

1 lb. tomatoes, chopped
½ small yellow onion, chopped
6 tablespoons (packed) fresh cilantro, chopped
3 tablespoons fresh lime juice
1 teaspoon fresh lime zest
2 large cloves garlic, minced
1 jalapeño, seeded and minced

Cooking Method

Toss all ingredients in a medium bowl until well blended.

Refrigerate until ready for use.

Recipe from Thom Hackett's Recipe File at www.thomcooks.com