



JERNEJ KITCHEN

PICO DE GALLO

Pico de Gallo is a fresh Mexican recipe for a delicious salsa made with tomatoes, chili, lime juice, cilantro, and peppers. The perfect side to any meat.

SERVES	4	PEOPLE
PREPARATION:	5	MINUTES

PICO DE GALLO

1/2 red pepper

1/2 jalapeño

1/2 Spanish onion

3 medium tomatoes

2 tbsp chopped coriander/cilantro

1 tbsp freshly squeezed lime juice

1 tsp olive oil

SALSA

Clean and finely dice all the vegetables. Add to a bowl along with chopped coriander/cilantro, freshly squeezed lime juice, and olive oil.

PICO DE GALLO

Stir to combine all the ingredients, then season with salt and pepper. Serve immediately or keep refrigerated.

TOOLS AND EQUIPEMENT

bowl

cutting board

kitchen knife