



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