

Pico de Gallo



Pico de Gallo Salsa (Makes about 2-3 servings)

3 large OR 4 medium Roma/plum tomatoes (2 cups after chopping)

2-3 serrano chiles (1/4 cup after chopping)

1 TBSP white onion

1/3 cup cilantro leaves (measured before chopping)

2 TBSP fresh lime juice (about 1 lime)

¼ tsp table salt (more to taste)

→Cut tomatoes in half lengthwise and remove the white center part (usually contains the seeds). Cut into ¼" cubes. You should have about 2 cups of tomatoes.

→Cut serranos in half lengthwise. Remove veins and seeds. Cut in half again lengthwise and then chop into 1/8" pieces. Chop onion in 1/8" pieces. Finely chop the cilantro and set aside.

→In a medium bowl, combine tomatoes, serranos, onion, and cilantro. Squeeze the fresh lime juice over top and add the salt.

→Mix all of the ingredients together. Taste and adjust salt as necessary.

NOTES:

- I remove the white part of the tomato because it doesn't usually add any flavor, and it tends to be dry. If you are using smaller grape tomatoes, you don't have to remove anything from the center. The goal is for the salsa to contain juicy, flavorful tomatoes rather than dry ones.
- You should adjust the number of serrano chiles depending on how hot they are. If the chiles are not hot, you may want to add a few serrano seeds for extra punch.
- I personally like to use the onion to add necessary flavor. However, do not add too much onion as it can overpower the taste of the final product. Please use white onion.
- It is important to use fresh ingredients when making this salsa. You will not get the same result otherwise.
- This salsa keeps in the refrigerator for 3-4 days. You may need to drain some juices after a day or so.

Recipe Source: Roberto Reyna (mi novio)

