

Pico de Gallo | Fresh Salsa

Swick

Makes 4 cups s | Active Time: 20 minutes | Total Time: 20 minutes

- 1 cup finely diced white onion (approx. 1/2 a lrg white onion)
- 1 medium serrano pepper (or jalapeño), finely minced, or to taste*
- 1/4 cup fresh lime juice (approx. 2 limes)
- 1/2 tsp sea salt, or to taste
- 1 1/2 lbs ripe tomatoes, finely chopped (approx. 8 plum tomatoes)
- 1/2 cup finely chopped cilantro (approx. 1 sm. bunch)

To start the salsa, using a large bowl, first combine together the onion, jalapeño, lime juice, and salt and fold everything together — set this aside for 5 to 10 minutes while you prepare the rest of the ingredients.

Next, add the tomatoes and cilantro to the onion mixture and gently toss to combine. At this stage, taste for seasoning, add more salt, lime juice, and/or peppers as desired. For the serrano peppers, to make the salsa less spicy, remove the ribs and deseed the peppers before cutting them.

Allow the salsa to sit for 10 to 15 minutes before serving to give the flavors time to come together.

Depending on how you are using the salsa, you may want to serve it with a slotted spoon to avoid adding too much liquid to whatever you are serving it with.

While this salsa is best when the day it was made, any leftovers are still pretty good, even after a few days, in the refrigerator.

Pico de gallo (PEE-koh day GUY-yoh) varies from region to region in Mexico and while this recipe is one of the more common, many recipes add or combine other ingredients such as avocado, jicama, cucumber, tomatillos, papaya, and/or mango — so feel free to experiment.