



♥ recipes worth sharing

⇒ *Darin's* ⇒

PICO DE GALLO



Fresh, chunky, and full of flavor. A classic tomato salsa that adds a bright, healthy boost to just about any Mexican meal. ♥



PREP TIME
10 min



COOK TIME
5 min



TEMPERATURE
No heat



YIELD
4 servings

⇒ INGREDIENTS ⇒

- 3–4 medium size ripe tomatoes
- 1/3 medium size onion
- 6 sprigs cilantro
- 3 cloves garlic
- 1 teaspoon garlic salt
- 2 tablespoon lemon juice
- 1/3 to 1 jalapeño (to your taste)



RHINO TIP

I typically use a chopper to make my pico, so I always chop the garlic and jalapeños first to ensure that they are chopped to my liking. Next, I add the cilantro and onions and chop again. Lastly, I add the tomatoes to the mixture and chop once more, so that those chunks are bigger than the rest. Enjoy!

⇒ STEP-BY-STEP INSTRUCTIONS ⇒



- 1 Chop garlic and jalapeños.**
Chop garlic and jalapeños into fine pieces (1/16–1/8" chunks).



- 2 Chop the remaining ingredients.**
Then chop the remaining ingredients to whatever size you desire.



- 3 Mix everything together.**
Place all of the ingredients into a bowl and mix very well.



- 4 Let it sit and serve.**
Let sit for 5 minutes and serve with tortilla chips.

⇒ TIPS & VARIATIONS ⇒

♥ I use a chopper for even more flavor in every bite.

♥ Add more jalapeño for extra heat.

♥ Let it sit longer for even better flavor.

♥ Great on tacos, burritos, nachos, and more!

⇒ *Family favorites, one recipe at a time.* ⇒

