



SALSA

PICO DE GALLO

(MAKES 2 CUPS)

8 oz (1 cup)	Reduced Moisture Vine Ripe Tomato diced 3/8"
2	Minced Jalapeno Peppers, seeds and ribs removed
4 oz (½ cup)	Reduced Moisture Sweet Onion diced ¼"
2	Green Onions, finely chopped
¼ cup	Fresh Lime Juice
½ cup	Chopped Cilantro
½ tsp	Chili Powder
½ tsp	Salt
¼ tsp	Ground Black Pepper

To Prepare:

Combine the ingredients in a mixing bowl. Mix thoroughly and refrigerate. Best if prepared an hour or two before serving to allow for full flavor development. Can be stored refrigerated a coved container for up to 2 days.

Serving Suggestions:

Serve with grilled meats, sausage and fish. Combine with diced Avacado as a dip or filling for beef, pork, or fish tacos. Use as a dressing for Tostados