

GUASTELLO'S VILLAGE MARKET

Pico de Gallo

Ingredients:

2 ripe medium tomatoes (about 12 oz.)
¼ cup finely chopped white onion, or to taste
12 large fresh cilantro sprigs, thick stems removed, remaining stems and leaves finely chopped (about ¼ cup)
1 medium jalapeno or 1 small serrano, finely chopped (about 1 ½ tbl.), or to taste
1 tsp. salt, or to taste
Juice of 1 lime, or to taste
1 tsp. olive oil (optional)

Directions:

Core the tomatoes and cut them in half. Gently squeeze out most of the seeds, and cut the tomatoes into ¼ - inch (no larger) dice. Toss the diced tomatoes, onion, cilantro, and jalapeno together in a mixing bowl. Add the salt and lime juice, then stir in the oil if using. Let it sit for a few minutes. The salsa can be made and kept at room temperature for up to 4 hours – no longer – before serving. Stir and taste again before serving.

~ Credit: Roberto Santibanez