



Pico de Gallo

PREP TIME: 10 MINUTES | MAKES ABOUT 2 CUPS

Making pico de gallo at home is simple and fun.
The flavor of tomatoes makes any season feel like summertime.

Ingredients

- 1 clove garlic
- 1 can (14.5 oz.) diced tomatoes, very well drained
- 1/2 small white onion, cut into chunks
- 1 small handful of cilantro leaves and tender stems
- 1/2 jalapeño (remove seeds for milder salsa)
- Juice of 1 small lime
- Kosher salt

Instructions

1. Pulse garlic in a food processor until minced.
2. Add remaining ingredients and pulse about 10 times until coarsely chopped. Season to taste with salt.

© 2018 DEL MONTE