

Pico De Gallo



Ingredients

1.5 pounds fresh tomato, (heirloom, roma, or slicing tomato)

1 large white or yellow onion, chopped

1-2 large jalapeno, seeded and minced

1 bunch of cilantro, chopped

4 limes, zest and juice

Salt

- 1.** On a large cutting surface, remove the core of the tomatoes with a small knife. To do so, use the tip of the blade and your thumb as a guide. With the tomato in your hand, and about 1" of the knife inserted at the core of the tomato, carefully spin the tomato until the core has been removed, repeat this process until all tomatoes have cores removed and are discarded.
- 2.** Slice tomatoes in half on the cutting surface. Using a small spoon, remove the inside of the tomato, discarding all pulp and seeds, leaving only the exterior flesh of the vegetable. ***(Alternatively, you could skip the process of removing the insides of the tomato, however doing this process reduces the amount of liquid left in your finished product.)***
- 3.** Dice prepared tomatoes, and onion into ¼" pieces, and set aside into a medium sized mixing bowl.
- 4.** Add jalapeno, cilantro, lime zest and juice to the bowl with tomato and onion. Mix together and season with salt to taste.
- 5.** Transfer to a serving bowl and serve with corn tortilla chips.