

Foodnity Recipes

Fresh Authentic Pico De Gallo Recipe

15 min Prep time	**15 min** Total time	**4** Servings
Easy Difficulty	**Mexican** Cuisine	

Ingredients

Fresh Produce

- [ ] 4 ripe medium tomatoes, diced
- [ ] 1 medium white onion, finely diced
- [ ] 1 cup fresh cilantro leaves, chopped
- [ ] 1 jalapeño pepper, seeded and minced

Seasoning

- [ ] Juice of 2 limes
- [ ] 1 teaspoon sea salt
- [ ] 1/2 teaspoon freshly ground black pepper

Instructions

1. Start by washing those lovely tomatoes. Now, dice them into small, bite-size cubes. Honestly, I like to remove the seeds if I want a lighter texture, so feel free to do that if you prefer.
2. Take your white onion and finely dice it. Just use a sharp knife to make sure the pieces are uniform—it makes such a difference in every bite, yeah.
3. Chop the fresh cilantro leaves into generous small pieces. Oh, and do save a little splash of green to use for a garnish at the end; it just looks so pretty.
4. Now for the heat. Seed and finely mince the jalapeño pepper. Look, everyone likes a different level of spice, so just adjust the amount based on how much kick you want.
5. Gather your diced tomatoes, onion, cilantro, and jalapeño in a medium bowl. Pour the lime juice over the top and sprinkle in your sea salt and black pepper. Fold everything together gently until it's all well-mixed.

Nutrition per serving

45 kcal	1 g	7 g	0.5 g
Calories	Protein	Carbs	Fat

Tips & notes

- Letting the salsa sit for a few minutes really helps the flavors wake up.
- Using very ripe tomatoes is the secret to that authentic, juicy taste.
- Don't be afraid to taste as you go to balance the salt and lime.