



Gourmet Chef

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Pico de Gallo

serves about 8 as a taco topping

Ingredients:

1/2 white onion, diced (about 1/2 cup)
1/2 cup cilantro, finely chopped
4-5 ripe roma tomatoes, finely diced (about 2 cups)
1 jalapeño, de-seeded and minced
1 lime, zested and juiced
Kosher salt, to taste

Directions:

1. Prep each vegetable by slicing, chopping, and dicing as noted. Combine all ingredients in a medium bowl. Stir to combine.
2. Cover the fresh pico de gallo well, refrigerate, and let the flavors blend together for at least 30 minutes.
3. Serve with a slotted spoon to allow any excess liquid to stay in the bowl.