

# Pico de Gallo, savory & sweet varieties by Little Donkey



## INGREDIENTS

- 4 Alabama grown tomatoes
- ½ an onion
- 3 tbsp of any fresh Chile
- 1oz kosher salt
- 2 oz cilantro, chopped
- 1/2 c fresh lime juice, or any acid

## DIRECTIONS

Wash the tomatoes. Dice the tomatoes and drain extra liquid. Add the rest of the ingredients and mix. Combine in a large mixing bowl and add salt and fresh lime juice. Stir to combine, and enjoy!

### CHEF'S NOTES:

Savory - add juice from locally grown jalapeños; let set for a few hours before serving for a more savory taste.

Sweet - take advantage of the fruits growing in season in Alabama. Dice peaches, watermelon or strawberries for a sweet kick. Keep in mind you may need to adjust the amount of lime juice and salt in your pico de Gallo to maintain a balanced flavor!