

Pico de Gallo by Little Donkey



4 - 6 servings



10 minutes

INGREDIENTS

- 6 oz red onions
- 4 lbs Alabama grown tomatoes
- 3 tbsp Serrano, minced
- 1oz salt
- 2 oz cilantro, chopped
- 1/2 c fresh lime juice

DIRECTIONS

Wash tomatoes and clean the onions. Chop onions, tomatoes, and cilantro. Mince serrano peppers. Combine in a large mixing bowl and add salt and fresh lime juice. Stir to combine, and enjoy!

CHEF'S NOTES

- *To mince a Serrano: wear gloves because these peppers are hot. Slice stem end from chili pepper. Slice chili in half lengthwise and remove interior flesh. Slice into thin strips lengthwise. Hold the wider end with fingers and slice from tip to wide end for better control. Gather the strips and slice across into small pieces.*
- *Mix it up: add Alabama grown peaches when in season to sweeten the flavor!*