Pico de Gallo

Quick · Makes about 2 cups

Ken's note: TBD

Fresh, chopped tomato salsa. Best the day it is made, with ripe tomatoes.

Ingredients

- 4 ripe Roma tomatoes, seeded and diced
- ½ white onion, finely diced and rinsed under cold water
- 1 jalapeño, seeded and minced (leave some seeds for more heat)
- ¼ cup chopped cilantro
- Juice of 1–2 limes
- Salt

Method

1. Toss the tomatoes, onion, jalapeño, and cilantro with the juice of 1 lime. Let stand 10 minutes, drain off the extra liquid if it is very wet, and taste. Add more lime and salt at the end, a pinch at a time.
2. Serve with chips, tacos, eggs, grilled chicken, or fish. For a chunkier, make-ahead salsa, see Tracy's Salsa.