



Makes 2½ cups

Preparation Time: 10 minutes

Cook Time: 15 minutes

INGREDIENTS:

2 cups finely chopped fresh tomatoes

½ cup finely chopped white onion

½ cup chopped fresh cilantro

2 tablespoons chopped fresh jalapeño chile (see tip, recipe intro)

1 tablespoon lime juice

Sea salt, to taste

Pico de Gallo

Bright, fresh, and bursting with flavor, pico de gallo is a year-round staple that truly shines when tomatoes are at their seasonal peak. This quick 10-minute **Mexican** favorite perks up everything from tortilla chips and tacos to baked potatoes and **breakfast hash**. For the best flavor, let it sit for at least 15 minutes so the ingredients can meld together.

Tips

What is the difference between pico de gallo and salsa? Pico de gallo is a fresh, chunky style of salsa made with fresh ingredients, typically tomatoes, onions, cilantro, and chiles, while “salsa” is a broader term where the ingredients are often blended and not always raw.

Gloves: Wearing gloves is advised when cooking with chiles, as they contain oils that can irritate your skin and eyes.

For more inspiration, check out these tasty ideas:

- [Roasted Poblano Salsa Verde](#)
- [Roasted Tomato Salsa](#)
- [Mango Salsa](#)
- [Blueberry Salsa](#)

By Mary Margaret Chappell

- 1 In a medium bowl stir together the first five ingredients (through lime juice). Season with salt. Let stand at room temperature at least 15 minutes or up to 4 hours before serving.