

Pico de Gallo StaceyB recipe #40771 The Recipe Zaar

1 medium yellow onion
1 plum or Roma tomato
2 Jalapeno peppers
¼ to ½ C. cilantro OR lime basil leaves, stems discarded
1 to 2 tsp. fresh lime juice
1/8 tsp. kosher salt
Tortilla chips



Cut the tomato into quarters, wash and discard seeds. Halve the Jalapenos, discard the seeds from one (remember the more seeds you have the hotter it will be). Pat dry vegetables; then chop onion and tomato. Mince the Jalapeno and cilantro. Mix together all ingredients to taste. Season with salt. Serve with tortilla chips