



Pasqual's Pico de Gallo

- 2 lbs. plum tomatoes - seeded and diced
- 1 small red onion - diced
- 2 T. fresh lemon juice
- 2 garlic cloves - minced
- 1 jalapeno pepper - seeds removed - tiny dice
- 1.5 t. sea salt or to taste
- 1 T. good olive oil

Place tomatoes in a stainless steel or glass bowl. Sprinkle salt over the tomatoes and let stand at room temperature for 10 minutes. Stir well. Place remaining ingredients in the bowl and stir. Tastes best if made 12 to 24 hours before serving, but can also be served immediately.

Eat with Pasqual's chips or make some fajitas and use as a topper.

All ingredients can be purchased from Pasqual's just give us a call or email (pasquals@charter.net) and ask!

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