



## Pico de Gallo

### Description

Pico de Gallo, a vibrant and zesty salsa, is a celebration of fresh ingredients and bold flavors. This traditional Mexican condiment combines diced tomatoes, onions, jalapeños, cilantro, and lime juice to create a tantalizing medley of tastes and textures that awaken the senses with each bite. The tomatoes, ripe and juicy, provide a luscious base, while the onions add a subtle bite and crunch. Jalapeños, with their fiery kick, infuse the salsa with a spicy intensity that is tempered by the refreshing acidity of lime juice.

Cilantro, with its bright and herbaceous notes, lends a refreshing burst of flavor that complements the other ingredients harmoniously. Each component of Pico de Gallo contributes its unique essence, resulting in a salsa that is greater than the sum of its parts. The vibrant colors of the diced vegetables mirror the lively spirit of Mexican cuisine, inviting you to indulge in a fiesta of flavors.

Whether served as a topping for tacos, nachos, or grilled meats, or enjoyed simply with crispy tortilla chips, Pico de Gallo adds a burst of freshness and zest to any dish. Its versatility makes it a beloved staple in Mexican cuisine, cherished for its ability to elevate even the simplest of meals. With each spoonful of Pico de Gallo, you embark on a culinary adventure, exploring the bold and vibrant flavors of Mexico’s rich culinary heritage.

**Servings: 8-10**

### Ingredients

- 6 medium ripe tomatoes, diced
- 1 large red onion, finely chopped
- 2 fresh jalapeño peppers, seeded and minced (leave some seeds for extra heat if preferred)
- 1 cup chopped fresh cilantro
- Juice of 2 limes
- Salt to taste
- Optional: 1 garlic clove, minced

## Directions

1. In a large mixing bowl, toss together the diced tomatoes, chopped red onion, and minced jalapeños to create a kaleidoscope of colors that's just as pleasing to the eye as it is to the palate.
2. Shower the chopped ingredients with fresh cilantro, as if you're sprinkling confetti at a parade, adding that signature herbaceous kick.
3. Squeeze in the juice of two limes, taking care to catch any wayward seeds that's this zesty tang that wakes up each ingredient and ties the room together, so to speak.
4. Season with a generous pinch of salt, giving everything a lovely stir, and then taste to make sure it's just right that you're the artist here, so let your taste buds guide you.
5. If you're a fan of garlic, introduce it to the mix, allowing its pungent flair to mingle with the other flavors.
6. Gently transfer your pico de gallo into a giant glass jar, seal it with a lid, and let it chill in the refrigerator for at least an hour allowing the flavors to become fast friends.

## Variations & Tips

- ?? The beauty of pico de gallo is its simplicity, but don't hesitate to make it your own. Some folks like to add diced avocado, mango, or even sweet corn for a twist.
- ?? If dealing with picky eaters, reserve a portion without the jalapeños or onions so everyone can dig in happily.
- ?? Remember, the longer the pico de gallo sits, the more intense its flavors will become if you have leftovers, they make for a fantastic next-day treat.
- ?? Keeping the pico de gallo in a glass jar isn't just for show; it also helps in keeping it fresh. Just make sure your jar is airtight, and this salsa can bravely guard its flavors in the fridge for up to five days.

## Category

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