

Pico de Gallo

Salsa Fresca

Adapted from seriouseats.com



Ingredients

- 1 1/2 pounds ripe tomatoes, cut into 1/4- to 1/2-inch cubes
- Kosher salt
- 1/2 large white onion, finely diced
- 1 to 2 serrano or jalapeño peppers, finely diced (remove seeds for a milder salsa)
- 1/2 cup finely chopped fresh cilantro leaves
- juice from 1 lime

Directions

1. Season tomatoes with 1 teaspoon salt and toss to combine. Transfer to a fine mesh strainer or colander set in a bowl and allow to drain for 20 to 30 minutes. Discard liquid.
2. Combine drained tomatoes with onion, chilies, cilantro and lime juice. Toss to combine and season to taste with salt.
3. Enjoy! Pico de Gallo can be stored for up to 3 days in a sealed container in the refrigerator.