



INGREDIENTS

3 tomatoes (deseeded & chopped)

1/2 - 1 onion (finely diced)

2 jalapeno peppers (finely diced)

Good handful fresh coriander (chopped)

2 tbsp lime juice (freshly squeezed)

Good "glug" of olive oil

Salt & black pepper (to taste)

INSTRUCTIONS

1. Simply combine all of the ingredients and set aside for the flavours to come together (approx. 30mins)

TOP TIPS

- Pico de Gallo will keep well in an airtight container in the fridge for up to 3 days
- If limes are out of season and expensive you could get away with using a little bottled lime juice instead
- If you can't find fresh jalapeno peppers, any chilli will do - or, you could chop up some sliced jalapenos from the jar

Pico de Gallo



4 servings



10 minutes

Pico de Gallo, or "salsa", is a delicious Mexican side-dish and is a wonderful accompaniment to our Mexican Mince.

It also goes really well as a topping for nachos, with cheese & crackers, as a fresh & tasty BBQ side-dish or with grilled chicken or fish as a light dinner!