

Garden to Fork – Fresh Pico de Gallo

Add a little spice to your Mexican dishes with this super easy recipe made with all the fresh goodness from the garden.

Ingredients:

- 1 cup fresh tomatoes – coarsely diced and seeded
- ¼ cup finely chopped red onion
- 1 tablespoon diced jalapeno pepper (more or less, to taste)
- 2 6-inch sprigs fresh cilantro. Leaves removed from stems and finely chopped

Mix ingredients together. Allow flavors to mingle for a few minutes before spooning over your favorite Mexican dish.



Buen provecho! Alaine Bush