

## Pico de Gallo

### **Ingredients:**

- 6 tomatoes
- 1/2 cup red onion
- 1/2 cup cilantro
- 1/3 cup chives
- 1 jalapeno chopped or hot sauce to taste
- 2 tablespoons lime juice
- 1/2 teaspoon salt



### **Directions:**

1. Chop the tomatoes, onion, cilantro, chives, and jalapeno.
2. Place the chopped ingredients into a large bowl.
3. Pour in the lime juice and sprinkle in the salt.
4. Mix well and refrigerate.

### **Tips:**

- Best if consumed within 5-7 days.
- To reduce the heat from the jalapeno, remove the seeds and membrane.
- Jalapenos can be substituted for your favorite hot sauce.