



Pico De Gallo de Alicia

An authentic Mexican salsa made with tomatoes, onions, and jalapenos. Serve with tacos, nachos, tortilla chips, black beans, refried beans, or fajitas or use as an ingredient in many Mexican recipes. My family uses it as a side in which to dip grilled steak. If you like it hot, then this is for you; this pico is not for the faint of heart. It is very hot, which most people in my circle like. If you don't like highly spicy dishes, you might want to try something less spicy or cut down the jalapeno and use a type pepper that is more to your taste.

Submitted by **bjr6350** |

Prep Time: 20 mins

Additional Time: 4 hrs

Total Time: 4 hrs 20 mins

Servings: 6

Yield: 6 servings

Ingredients

- 2 tomatoes, diced
- 1 red onion, finely chopped
- 2 jalapeno peppers, seeded and chopped
- 2 sprigs cilantro, finely chopped
- 1 clove garlic, pressed
- ½ small lime, juiced
- 1 teaspoon garlic salt, or to taste

Directions

Step 1

Mix tomato, red onion, jalapeno pepper, cilantro, garlic, and lime juice in a bowl; season with garlic salt and stir.

Step 2

Cover bowl with plastic wrap and refrigerate at least 4 hours.

Nutrition Facts

Per serving: 20 calories; total fat 0g; sodium 306mg; total carbohydrate 5g; dietary fiber 1g; total sugars 2g; protein 1g; vitamin c 12mg; calcium 12mg; iron 0mg; potassium 168mg