

SMALLWARES/TOOLS

- ☐ TSP
- ☐ TBSP
- ☐ 1oz Spoodle (Yellow)
- ☐ Rubber Spatula
- ☐ 1/6 pan(s)
- ☐ Metal mixing bowl
- ☐ Scale

YIELD

One (1) bulk bag = Two (2) batches
One (1) batch = Thirteen (13) portions

LABEL

Prep N Print

UPDATED SHELF LIFE

3 Days

INGREDIENTS

- ☐ Pico de Gallo [Pack, 2.5LB Retail] (8807212)
- ☐ Salt, Kosher, Diamond Crystal [Retail Box] 3.0 (8804568)
- ☐ Lime Juice (5018301)
- ☐ Cilantro, Cleaned,[Chopped,Rough] [Container/16] 3.0 (8804024)

QUALITY/TASTING NOTES

None

PROCEDURES



1 Weigh 567g Pico de Gallo [Pack, 2.5LB Retail] (8807212) on a scale in mixing bowl.



2 Add 1/2 TSP Salt, Kosher, Diamond Crystal.



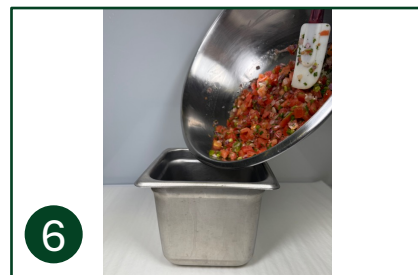
3 Add 1 TBSP Lime Juice.



4 Add 1oz Spoodle (Yellow) Cilantro.



5 Mix gently with a Rubber Spatula to combine.



6 Transfer to a 1/6 pan and place in rail/refrigeration. Any additional 1/6 pans of prepared Pico de Gallo must get a cover and be stored in the walk-in.