



# Pico De Gallo



Prep  
20 m

Ready In  
50 m



Lunds  
3333 Shoreline Dr  
NAVARRÉ, MN 55392



Recipe By: grneyedmustang

"Sometimes when you eat authentic Mexican food, they give you this salsa stuff made with tomatoes, onions, and jalapenos. You can add a squeeze of lime juice to pico de gallo, but I prefer this basic recipe. Once you serve this with your Mexican dish such as tacos, you will want it with all your Mexican dishes!"

## Bagged Yellow Onions 3 Lb

\$1.99 for 1 item -  
expires in 3 weeks



## Ingredients

- |   |                               |
|---|-------------------------------|
| 1 medium tomato, diced                        | 1 green onion, finely chopped |
| 1 onion, finely chopped                       | 1/2 teaspoon garlic powder    |
| 1/2 fresh jalapeno pepper, seeded and chopped | 1/8 teaspoon salt             |
| 2 sprigs fresh cilantro, finely chopped       | 1/8 teaspoon pepper           |

## Directions

- 1 In a medium bowl, combine tomato, onion, jalapeno pepper (to taste,) cilantro and green onion. Season with garlic powder, salt and pepper. Stir until evenly distributed. Refrigerate for 30 minutes.