

Pico de Gallo

June 2nd, 2014

This recipe serves: 4

Prep Time: 00:15

Cook Time: 00:00

Pico de Gallo (meaning "rooster beak" or "rooster's peck") is a common vegetable blend that is traditionally added to Latino food.

Ingredients:

- 1 Red Onion, diced
- 1 Red Pimento, diced
- 1 Green Bell Pepper, diced
- 1 Jalapeno Pepper (Red or Green), seeds removed, diced
- 1 Tomato, diced
- 4 Ounces Sweet Corn, pan roasted
- 1 Tablespoon Cilantro Leaves, finely chopped
- 1 Tablespoon Apple Cider Vinegar
- 1 Lime, juiced
- 1 Teaspoon Garlic Powder

Directions:

In a medium-sized bowl, combine all ingredients. Mix well to distribute the seasonings.

Refrigerate up to 1 week.