

# Rocio's Pico de Gallo Salsa



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- 8 tomatoes, chopped into small cubes, leave pulp and seeds on
  - 2 jalapeño peppers (take seeds out or leave them in at your own choice)
  - 1 Spanish onion
  - 2 avocados, pitted and cut in small cubes
  - 2 cups fresh cilantro, chopped
  - juice of 2 large limes – do not substitute with processed lime juice
  - 1 tsbp. salt
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- Chop all ingredients, mix well. Let it rest for at least 30 minutes so flavors combine well
  - Enjoy this fresh salsa over grilled chicken, or your favorite steak (skirt steak is great for fajitas)
  - You can adapt this salsa and make it your own by replacing the avocado with mango, pineapple, peach or cucumber!