

# Salsa - Contemporary Pico De Gallo

Total Yield: 1 each

## Components

Tomatoes - Cherry - Red	Cut into Quarters	8 oz
Onion - Red	Finely Chopped	2 oz
Garlic - Cloves	Finely Chopped	1 oz
Pepper - Jalapeño	Stems removed and seeded, cut into thin slices	1 oz
Cilantro	Stems Removed, Finely Chopped	1/2 oz
Juice - Lime		2 tbsp
Salt and Pepper		_____ to taste
Oil - Olive		1 floz

## Instructions

1. Combine all the ingredients together in a bowl and gently combine. Allow to marinate for 30 minutes before service