



KO's Pico de Gallo

Ingredients

6 Roma Tomatoes (not too ripe), diced
1/2 bunch cilantro, stems removed and chopped fine
1/2 red onion, diced
2 jalapenos, seeds and veins removed, diced fine
Juice of 2 to 3 limes, about 1/4 cup
Salt and pepper to taste

Preparation

Combine all ingredients in a glass bowl. Cover and let stand at room temperature for at least an hour prior to serving. Serve with corn tortilla chips for dipping.