

Name _____

Federico and the Wolf, by Rebecca J. Gomez

Make the perfect pico!

Pico de gallo ("rooster's beak") is a type of fresh salsa make with roma tomatoes, onions, and jalapenos. Some prefer to use Anaheim peppers in place of jalapenos for a milder flavor.

Ingredients

- 1/2 small onion, chopped
- 1 small jalapeno seeded and finely chopped
- 4 roma tomatoes, diced
- 1 garlic clove, minced
- 1 teaspoon lime or lemon juice
- 2 tablespoons chopped fresh cilantro

Directions

Mix all ingredients in a medium bowl and chill for about 30 minutes before serving as a dip with tortilla chips, or as a taco topping.

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