



Pico de Gallo

SERVINGS 6



PREP TIME 10 min

COOK TIME 75 min

DIRECTIONS

1. Stir the tomatoes, onion, cilantro, jalapeno pepper, lime juice, garlic, garlic powder, cumin, salt, and pepper together in a bowl.
2. Refrigerate at least 3 hours before serving.

INGREDIENTS

- 6 roma (plum) tomatoes, diced
- ½ red onion, minced
- 3 tablespoons chopped fresh cilantro
- ½ jalapeno pepper, seeded and minced
- ½ lime, juiced
- 1 clove garlic, minced
- 1 pinch garlic powder
- 1 pinch ground cumin, or to taste
- salt and ground black pepper to taste

For a pinch of

Seabra's
flavor...

Quick and easy pico de gallo is a great addition to dinners.