

Pratik Pico de Gallo

Fresh and authentic Pico de Gallo recipe with ripe tomatoes, onions, cilantro, and jalapeños. Perfect Mexican salsa for tacos, chips, and more!

15 min

HAZIRLIK

15 min

TOPLAM

6

PORSIYON

Easy

ZORLUK

Pratik Pico de Gallo

Malzemeler

- 4 tomato
- 1 onion
- 2 jalapeno pepper
- 1 cup cilantro (coriander)
- 2 tbsp lime juice
- 1 tsp sea salt
- 1 tsp black pepper

Yapılış

- Prepare the tomatoes**
Cut 4 tomatoes in half and scoop out all seeds and gel with a spoon. Dice the tomatoes into ¼-inch pieces and place in a medium bowl.
- Dice 1 white onion into ¼-inch pieces, keeping pieces uniform in size with the tomatoes.
- Remove stems from 2 jalapeños and dice finely. Remove seeds and white ribs if you want less heat, or leave them in for more spice.
- Roughly chop 1 cup cilantro leaves, discarding any thick stems.
- Combine and season**
Add the diced onion, jalapeños, and chopped cilantro to the bowl with the tomatoes.
- Add 2 tablespoons lime juice and 1 teaspoon salt to the bowl.
- Mix gently with a spoon until all ingredients are evenly distributed.
- Let rest at room temperature for 15 minutes to allow the flavors to meld together.
- Taste and adjust seasoning with additional salt or lime juice as needed before serving.

İpuçları

Select firm, ripe tomatoes with vibrant red color and remove all seeds and gel to prevent watery salsa.

Dice all ingredients uniformly to ¼-inch pieces for consistent texture and balanced flavor in every bite.

Salt the mixture and let it rest for 15 minutes to allow flavors to meld and intensify naturally.

Use fresh lime juice only - bottled juice lacks the bright acidity that makes Pico de Gallo shine.

Remove jalapeño seeds and membranes for milder heat, or leave them in for extra spice according to preference.

Drain excess liquid before serving to maintain the proper chunky consistency and prevent soggy chips.

Store ingredients separately if making ahead, then combine just before serving for optimal freshness and texture.

Choose white or yellow onions over red for authentic flavor - red onions can overpower the other ingredients.