

FROM THE KITCHEN OF...

& BIRDY PRETZELS

PICO DE GALLO

INGREDIENTS

7	OZ	TOMATOES, DICED
2	OZ	ONION ,DICED
10	GRAMS	CILANTRO, CHOPPED
3	ML	LIME JUICE
7	ML	VINEGAR
1	PINCH	SEA SALT OR TO TASTE, TAKE INTO CONSIDERATION THE SALTINESS OF YOUR TORTILLA CHIP

SERVINGS:

4-6

TIME TO PREP:

10 MINUTES

DIRECTIONS

- **IN A BOWL ADD DICED TOMATOES, ONION & CILANTRO.**
- **POUR LIME JUICE & VINEGAR OVER VEGGIES AND STIR.**
- **MIX WELL AND SPRINKLE SEA SALT OVER MIXTURE.**
- **EAT FRESH AND ENJOY!**

TIPS & TRICKS

- ✓ **MIX WITH FRESH AVOCADO FOR A QUICK GUACAMOLE OR A PERFECT TOPPING FOR QUESO!**
- ✓ **FOR A PERFECT TACO SPUD ADD TACO MEAT, QUESO, SOUR CREAM AND PICO. THE FRESHNESS OF THE PICO MAKES IT A SPUD TO REMEMBER!!**