

Pico de Gallo

Fresh and authentic Pico de Gallo recipe with tomatoes, onions, cilantro, and lime. Ready in 15 minutes - perfect Mexican salsa for tacos, chips, and more.

15 min

PREP

15 min

TOTAL

6

SERVINGS

Easy

DIFFICULTY

Ingredients

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

Instructions

- 1 Prepare the tomatoes**

Wash and core 4 tomatoes, then cut them in half horizontally. Gently squeeze each half over the sink to remove seeds and excess juice. Dice the tomatoes into ¼-inch pieces and place in a large mixing bowl.
- 2** Peel and finely dice 1 onion into ¼-inch pieces. Add to the bowl with the tomatoes.
- 3** Remove stems from 2 jalapeños and dice finely, keeping or removing seeds based on desired heat level. Add to the bowl.
- 4** Roughly chop 1 cup fresh cilantro leaves and tender stems. Add to the bowl with the other vegetables.
- 5 Season and mix**

Add 2 tablespoons lime juice and 1 teaspoon salt to the bowl. Gently fold all ingredients together with a spoon until evenly combined.
- 6** Taste and adjust seasoning with additional 1 teaspoon salt, lime juice, or jalapeño as needed.

- 7 Let the pico de gallo rest at room temperature for 15-30 minutes to allow flavors to blend. Stir once more before serving and drain any excess liquid.

Tips

Always use the ripest, firmest tomatoes you can find. Remove seeds and excess juice to prevent watery Pico de Gallo.

Dice all ingredients to a consistent size (about ¼ inch) for the best texture and even flavor distribution in each bite.

Salt the diced tomatoes separately for 10 minutes, then drain before mixing to reduce excess moisture.

Taste and adjust seasoning after the 15-minute resting period, as flavors will have melded and intensified.

Use a sharp knife for clean cuts that won't bruise the vegetables and release excess moisture.

For milder flavor, remove seeds from jalapeño peppers; for more heat, leave seeds in or add extra peppers.

Make Pico de Gallo 30 minutes to 2 hours before serving for best flavor development, but avoid making it more than a day ahead.

Serve with a slotted spoon to avoid transferring excess liquid to your plate or dish.