

# Pico de Gallo

## Ingredients

## Knife Cut to do

½ avocado	<i>Large dice</i>
¼ red onion	<i>Small dice</i>
1 Roma tomato	<i>Large or medium dice</i>
½ jalapeno pepper, seeds removed	<i>brunoise</i>
1 clove garlic	<i>minced</i>
2 tablespoons cilantro	<i>chiffonade</i>
¼ of a lime juiced	
¼ teaspoon salt	

## Directions

1. Spoon out half of avocado and then dice avocado.
2. Dice tomato into medium to large pieces.
3. Dice red onion into a small dice.
4. Mince garlic
5. Brunoise the jalapeno pepper. (julienne, then brunoise)
6. Pick off the amount of leaves you need of cilantro, then chiffonade
7. Combine ingredients into mixing bowl
8. Add lime juice and salt and then toss ingredients gently.