



Taste it, Missoula! <u>Bob Zimorino's Pico de Gallo</u>

Also known as salsa fresca, pico de gallo is a classic Mexican side dish made with fresh vegetables, onions, and spices.

The ingredients:

1 sweet onion, chopped small

1 Anaheim chile, chopped small

1 jalapeño, minced

1 poblano pepper, chopped small

3-4 roma tomatoes, chopped small

3 cloves of garlic, minced

½ tsp. ground cumin

1 tsp fresh cilantro, chopped fine

Juice from 2 limes

Salt and pepper to taste

The tools:

A good knife A medium or large bowl

The steps:

- 1. Prepare all the ingredients as specified above.
- 2. Combine them in a bowl and toss with a wooden spoon or your hands. Season to taste with salt and pepper.
- 3. Chill before serving.

Serve with chips, or on top of eggs, Chiles Rellenos, beans and rice, or almost any Mexican dish!