



Pico de Gallo

RECIPE NAME

INGREDIENTS

- 3 cherry tomatoes
- 1 green onion
- Cilantro, 1-2 sprigs
- ¼ of a lemon or lime
- 1 handful of tortilla chips
- chili powder, 1 gentle sprinkle
- salt, 1-3 dashes

KITCHEN UTENSILS

- 1 chopping board
- 1 kid-friendly knife
- 1 wooden spoon
- 1 mixing bowl
- 1 serving bowl

NUMBER OF SERVINGS

1

TIME TO PREPARE

20 minutes

PROCEDURE

1. Cut the cherry tomatoes into eighths ($\frac{1}{8}$).
2. Cut off the roots from the green onion. Slice the green onion until you reach the green part, then finely dice and chop the slices.
3. Remove the leaves from the cilantro stems and place them in a small pile. Gather them and cut them into smaller pieces.
4. Combine the tomatoes, green onion, and cilantro into a mixing bowl.
5. Add 3 dashes of salt and 1 gentle sprinkle of chili powder into the bowl.
6. Squeeze the lemon or lime inside of the bowl.
7. Mix the ingredients very well.
8. Chill the salsa in the refrigerator for an hour and serve with tortilla chips. Or, enjoy immediately.

