

Pico de Gallo

Recipe provided by Zulema Baker

Ingredients

- 6 medium tomatoes, diced
- 1 fresh jalapeno, finely diced
- 1 pickled jalapeno, finely diced
- 1 small onion, diced
- ½ bunch cilantro, chopped
- 1 15 oz. can black beans, drained and rinsed
- 1-2 avocados, diced
- 2 tablespoons vinegar (from the canned pickled jalapenos)

Mise en place! (Everything in its place)

Directions

1. Gently mix all ingredients. Chill.
2. Serve with tortilla chips. Use within 1 day.

Notes:

Add avocado just before serving to prevent premature browning.

If the salsa is too hot, add more tomatoes and avocado.

Pickled jalapenos are found in the ethnic section of your supermarket or are sometimes in the pickle aisle.

[Link to Video](#)