

Fresh Homemade Pico de Gallo (Whole30, Paleo, Vegan)

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6 Ingredients, 5 Minutes, and 1 Step... Pico de Gallo has seriously never been so simple! You can get all the ingredients to make this fresh homemade Pico at any grocery store, and the entire recipe costs less than \$5 to make! The flavor is refreshing yet traditional, and you can totally taste the difference making it from scratch vs. store bought.

If you're eating a Paleo or Vegan diet, serve it up with a side of Siete Tortilla Chips, or if you're eating a Whole30 diet, this would make a great topping for vegetables or a protein!

INGREDIENTS

- 2 Cups Roma Tomatoes, diced (about 6-8 tomatoes)
- 3/4 Cup Onion, diced (about 1 small onion)
- 1 Jalapeño Pepper, diced fine and seeds removed(optional)
- 2 Tbsp Fresh Cilantro, chopped
- 1 Tbsp Fresh Lime Juice
- 1 Clove Garlic, minced
- Pinch of Salt

INSTRUCTIONS:

1. In a medium size mixing bowl, combine all ingredients and stir well. Refrigerate until ready to use. Serve and Enjoy!

MAKES 3 CUPS!

