Pico de Gallo
Gather your friends and neighbors and enjoy this fresh Mexican treat! Perfect for any occasion.

INGREDIENTS:

4 Roma tomatoes, diced
2/3 cup onion, finely diced
1 bunch cilantro, finely chopped
1 jalapeño, finely chopped
1 lime/lemon, juiced
1 clove garlic
1/2 tsp salt

Instructions:
Once you have prepared all the ingredients, add them to a bowl and mix together. If you can, wait 15 minutes to let all the flavors meld together. You can play with the amounts of each ingredient to make the recipe just right for you; that’s creative cooking! Serve with tortilla chips and dig in!

We may not think about food as art, but it has inspired many artists throughout time. The culinary arts can be explored using the basic elements of art: line, shape, form, color, texture. Remember “art” is a way of looking and describing the things around you; it does not have to be a piece of fine art on a pedestal. Art is an approach to discovery and inquiry. You also get to explore the culinary world with your senses. From the tactile surface quality known as texture to the array of aromas.

Pico de Gallo is an authentic Mexican chunky salsa recipe that is simple to make at home with fresh ingredients. It is a tasty, attractive side dish.
Color in this herb from our Pico de Gallo recipe and try your hand at illustrating some of the other ingredients!

Coriander