Pico De Gallo

Recipe Details		
Yield:	3.91	Quarts
# of Quarts:	3.91	
Portion Size:		
Serving Utensil:		
Credits:		

Notes

Allergens

HACCP Level
1-No Cook

Recipe Source	Critical Control Points
High Tech High	**CCP#7- Hold below 41ºF**

Ingredient		Quantity	Unit
TOMATO, PLUM (WEIGHT)		5.00	#
ONION, SPANISH, LARGE (WEIGHT)		20.00	oz
PEPPER, JALAPENO (WEIGHT)		3.00	oz
CILANTRO, FRESH (WEIGHT)		3.50	oz
SALT, KOSHER (WEIGHT)		17.00	g
LIME, JUICE, SHELF STABLE (VOLUME)		0.75	cup

Procedure

1. PREP VEG: Wash the tomato and medium dice, then place in a plastic container or mixing bowl large enough to hold all the ingredients. Peel onion, then small dice, and place them in the container with the tomato. Wash, stem, and seed the jalapeno, then small dice and add to the container.

2. PREP CILANTRO: Submerge the cilantro in cold water in a plastic container. Gently agitate to loosen any dirt, then dry it using a salad spinner or a paper towel-lined tray. Gather a small bunch of dried cilantro on a cutting board, hold it tightly, and finely chop it without overworking it to avoid bruising the herbs. Add the cilantro to the container with the vegetables.

3. COMBINE: Add the rest of the ingredients to the container and gently fold together until everything is evenly incorporated.

4. STORE: Use immediately or transfer to a container, cover with a lid, and store at or below 41°F (CCP#7).