



► **SERVES 10**

- ¼ medium red onion
- 1 jalapeño pepper, stemmed
- 2 garlic cloves, peeled
- 1 lime, juiced
- ½ cup (125 mL) loosely packed fresh cilantro leaves
- ½ tsp (2 mL) salt
- 2 cups (500 mL) grape tomatoes, divided
- Optional: tortilla chips

## Pico de Gallo

1. Cut the onion quarter into chunks. Cut the jalapeño crosswise into thirds. Combine the onion, jalapeño, garlic, lime juice, cilantro, and salt in the **Manual Food Processor**; pump the handle until coarsely chopped.
2. Add half of the tomatoes; pump the handle until the mixture is coarsely chopped, removing the lid and scraping down the sides of the bowl as needed. Add the remaining tomatoes; pump the handle to chop to your desired consistency. Serve with tortilla chips, if desired.

### COOK'S TIP

If your pico de gallo is watery from the tomatoes, you can drain it in the small **Stainless Steel Mesh Colander** before serving.

