

TWO SPARROWS farm



PICO de GALLO

with fresh peaches and cilantro

Ingredients

- 1 red onion
- 4 fresh tomatoes
- 1/2 sweet pepper
- 1 jalapeno
- 1 lime
- 1 teaspoon sugar
- salt and pepper to taste
- 2 fresh peaches
- 1 cup (handful) fresh cilantro
- 1/2 cup fresh mint leaves

Preparation: 20 min

Ready in: 20 min

Directions

1. Dice onion, tomatoes, sweet pepper, jalapeno, and peaches in a large bowl
2. Squeeze the lime over your chopped vegetables.
3. Chop fresh cilantro and mint. Stir them into your pico.
4. Season with sugar, salt and pepper.
5. Stir well. It is ready to serve, or for added flavor refrigerate for an hour.