***NR# 177 LS Pico de Gallo-US Foods***

 ***Serving Size: 1/4c***

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| **Ingredients**  | **25 Servings** | **50 Servings** | **100 Servings**  |
| Fresh Cilantro, diced  | 1 TBSP  | 1/8c  | 1/4c  |
| Roma tomatoes, diced  | 7.5 | 15 | 30 |
| Yellow onion, diced  | ¼ quart  | ½ quart  | 1 quart  |
| Canned diced jalapeno peppers, diced  | 1 TBSP  | 1/8c  | 1/4c  |
| Lime, juiced  | 3/4 | 1.5 | 3 |
| Salt | ¼ tsp  | ½ tsp  | 1 tsp  |
| Black pepper  | ¼ tsp  | ½ tsp | 1 tsp  |
|  |  |  |  |
|  |  |  |  |

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 ***Instructions:***

1. ***Dice cilantro, tomatoes, and onions***
2. ***Add diced jalapenos to other vegetables***
3. ***Squeeze lime juice into mixture and stir***
4. ***Add salt and pepper to season***

***NOTE: Wash and sanitize hands prior to and during the process of handling raw food and throughout meal preparation. Cook eggs, fish, pork, lamb and beef to an internal temperature of 145 degrees; ground meat or meat mixtures to 155 degrees; raw eggs not prepared for immediate service to 158 degrees; poultry, stuffed meat/fish/ pasta to 165 degrees.***