



## *The Edible Garden*

Recipe featured at *Cooking for your Health* demonstration, July 21

### **Pico de Gallo with Homemade Tortilla Chips**

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#### **Ingredients**

##### *For the salsa*

2 large tomatoes  
1 medium sized onion  
2 cloves garlic  
1 jalapeno  
1 lime  
Cilantro

##### *For the chips*

12 -6 inch tortillas  
2 tablespoons vegetable oil  
Fine salt

#### **Instructions**

- Preheat oven to 350°F. Stack tortillas in a pile. Brush lightly with canola oil on both sides. Cut in half and then cut each half in thirds. Lay chips flat on a baking sheet and lightly salt. Bake for 6 minutes, then turn the sheet and bake for 6 more minutes. Chips should be lightly browned and crisp.
- While the chips are in the oven, cut tomatoes in half and remove seeds and liquid with a spoon. Roughly dice tomatoes, onions and garlic. Halve the jalapeno. For a milder salsa, seed the jalapeno before dicing. If you like spice, leave the seeds in.
- Combine diced ingredients in a bowl and mix. Add salt and pepper to taste, then squeeze a lime on top. Mix thoroughly. Top with some roughly chopped cilantro.
- Before serving, let chips cool slightly. You can also serve the salsa on tacos or fajitas.