

## **Chef Jenn's Pico de Gallo** *(Fresh Salsa)*

Chef Jenn Magrey

Ledyard Farmers Market

3 ripe fresh tomatoes -small diced about 3 cups – **LoPresti Farm**  
1 jalapeño – pan roasted and small diced – **LoPresti Farm**  
*(split in half and remove seeds and the white membrane and just roast in a little oil in a small fry pan until golden brown)– USE gloves if available...if not, Wash hands many times!*

½ large onion – small diced – about ½ cup – **Smith Acres**  
1 green pepper- small dice – about ½ cup – **LoPresti Farm**  
2 cloves garlic – minced - **Smith Acres**  
1 tablespoon lemon juice  
1 tablespoon agave syrup (or honey)  
1 teaspoon salt  
½ teaspoon pepper  
1 teaspoon ground cumin  
½ cup mince cilantro (if desired)

Mix everything together and taste.  
It may need more salt...add more if needed.

Serve with tacos, tortilla chips, or in salads! YUM!