

APL CK12 Pico de Gallo, Homemade, 2 TBSP (8087.6)

Revision Date: May 15, 2024

This delicious salsa "Fresca" has diced, juicy tomatoes, onions, fresh chopped cilantro and jalapenos for a little heat.

Portion: 2 tbsp

Minimum Batch: 1
Maximum Production:

Step	Ingredients		100 Servings	Servings	Servings
1	Tomatoes, Fresh, Chopped Fine	EP	4 lb, 11 oz		
	Onions, Fresh, Fine Chopped	EP	12-1/2 oz		
	Jalapeno Peppers, Fresh, Chopped	EP	6-1/4 oz		
	Lime Juice, Fresh	AP	1-1/2 cup, 1 tbsp		
	Cilantro, Fresh, Chopped	EP	1 cup, 2 tsp		
	Kosher Salt	AP	2-1/8 tsp		

Step	Method
1	Refer to Chartwells Schools HACCP Process #1: No Cook CCP: Wash fresh vegetables and cilantro before prepping. Combine all ingredients and mix well. CCP: Hold for cold service at 41 degrees F or lower. Portion size = 2 tbsp. (#30 scoop or 1 oz. ladle)

