

Pico & Tortillas

4 Roma tomatoes, diced
1 jalapeno, diced
½ onion, diced
¼-½ cup cilantro, chopped
Salt & pepper to taste
Lime (optional)

1 cup masa
½-¾ cup water
Pinch of salt

1. Dice tomatoes, jalapeno and onion. Put in small bowl.
2. Chop cilantro and add to bowl.
3. Season to taste with salt and pepper.
4. In a medium bowl, mix masa, water and salt until a smooth dough.
5. Use a tortilla press lined with parchment paper, wax paper or plastic wrap.
6. Cook on a flat top grill.
7. Serve tortillas with pico.