

Pomegranate-Avocado Pico de Gallo

Ingredients

- 1 bag Stacy's® Fire Roasted Jalapeño Pita Chips
- 1/2 chopped jalapeño (add more for increased heat)
- 1/4 cup red onion, 1/4" diced
- 1 clove chopped fresh garlic
- 1/4 pinch salt to taste
- 3/4 cup Roma tomatoes, 1/4" diced
- 1/2 cups pomegranate seeds
- 2 tbsp chopped cilantro
- 1 avocado, 1/4" diced
- Juice of 1 lime

How to make it

1. In a mixing bowl, combine the lime juice, jalapeño, onion, garlic and salt and let sit for 5 minutes.
2. Fold in the tomatoes, pomegranate seeds and cilantro, and then gently fold in the avocado.
3. Serve with Stacy's® Fire Roasted Jalapeño Pita Chips or Stacy's® Simply Naked® Pita Chips.



| PREP TIME | COOK TIME | TOTAL TIME | SERVINGS |
|-----------|-----------|------------|----------|
| 10 min | 0 min | 10 min | 4-6 |

Made with



Stacy's® Fire Roasted Jalapeño Pita Chips