

## **Olive Pico de Gallo – Chef Blanca Aldaco**

A hit in any language! It's salty, refreshing and your guests will love it. Very simple, for the every day chef at home!

### **Ingredients:**

(2 cups) 4 oz Manzanilla Olives (cut in half)  
(2 cups) 4 oz Queen Olives (cut in half)  
(2 cups) 4 oz Kalamata Olives (cut in half)  
(2 cups) 4 oz of quartered artichoke hearts  
(1 cup) 2 oz Extra Virgin Olive Oil  
(1 cup) 2 oz freshly squeezed lime juice  
(8) 2 finely chopped jalapeño peppers  
(1 bunch) 2 finely chopped green onions  
(1 cup) 2 oz of Jugo Maggi seasoning  
1 lb Parmigiano Reggiano for shaving  
5 loaves Ciabatta  
4 large avocados

### **Process:**

Combine all ingredients together.  
Add diced avocado right before serving.

### **Serve:**

Serve with toasted Ciabatta bread & slices of Parmesan or Swiss Cheese. A glass of red wine of course!