

Watermelon Salsa



**GREATER
CHICAGO**
- FOOD -
DEPOSITORY.

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Serves: 8

Prep: 30 minutes

INGREDIENTS

- 4 cups watermelon, cubed
- 1 cup onion, diced
- 2 tablespoons lime juice (about 1 lime)
- 2/3 cup cilantro, minced
- 1-2 jalapeños, diced (optional)

DIRECTIONS

1. Cut watermelon, onion, cilantro, and jalapeño(s) if using. Juice lime if using a fresh lime.
2. Add all ingredients to a medium bowl. Stir gently to combine. Serve or cover and refrigerate for up to 2 days.



Nutrition Information	
<i>Serving size: 1/8 recipe</i>	
Calories	30
Total fat	0.1 g
Saturated fat	0.1 g
Cholesterol	0 mg
Sodium	3mg
Carbohydrates	8g
Fiber	0.7g
Sugars	5g
Protein	0.7 g

Recipe adapted from:
gimmesomeoven.com