Watermelon Salsa

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

<table>
<thead>
<tr>
<th>Serving size: 1/8 recipe</th>
</tr>
</thead>
<tbody>
<tr>
<td>Calories</td>
</tr>
<tr>
<td>Total fat</td>
</tr>
<tr>
<td>Saturated fat</td>
</tr>
<tr>
<td>Cholesterol</td>
</tr>
<tr>
<td>Sodium</td>
</tr>
<tr>
<td>Carbohydrates</td>
</tr>
<tr>
<td>Fiber</td>
</tr>
<tr>
<td>Sugars</td>
</tr>
<tr>
<td>Protein</td>
</tr>
</tbody>
</table>

Recipe adapted from: gimmesomeoven.com

Watermelon Salsa

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

<table>
<thead>
<tr>
<th>Serving size: 1/8 recipe</th>
</tr>
</thead>
<tbody>
<tr>
<td>Calories</td>
</tr>
<tr>
<td>Total fat</td>
</tr>
<tr>
<td>Saturated fat</td>
</tr>
<tr>
<td>Cholesterol</td>
</tr>
<tr>
<td>Sodium</td>
</tr>
<tr>
<td>Carbohydrates</td>
</tr>
<tr>
<td>Fiber</td>
</tr>
<tr>
<td>Sugars</td>
</tr>
<tr>
<td>Protein</td>
</tr>
</tbody>
</table>

Recipe adapted from: gimmesomeoven.com