



WATERMELON SALSA

DIRECTIONS:

1. Place watermelon, jalapenos, cilantro, lime juice and onion in a medium bowl; stir well to combine. Season with salt. Serve at room temperature or chilled.

Note: The seeds and surrounding membrane are the spiciest part of the chile pepper. To increase the heat of the salsa, use some or all of the seeds, depending on your preference, along with the flesh of the pepper.

YOU WILL NEED:

- 3 cups watermelon, seeded and diced
- 2 jalapeno peppers, seeded and minced
- ¼ cup lime juice
- ¼ cup minced red onion
- ¼ tsp. salt or to taste
- chopped cilantro (optional)



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