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Watermelon Salsa

Prep Time: 20 mins

Total Time: 20 mins

Ingredients

- ❖ 3 cup(s) watermelon, seedless, (about 2.5 pounds with rind) finely diced
- ❖ 2 whole pepper(s), jalapeno, seeded and minced
- ❖ 1/3 cup(s) cilantro, fresh, chopped
- ❖ 1/4 cup(s) lime juice
- ❖ 1/4 cup(s) onion(s), red, minced
- ❖ 1/4 teaspoon salt, or to taste

Preparation

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

