



Watermelon Salsa

Yield: 12 servings

Source: www.tasteofhome.com

Ingredients:

- 2 cups seeded, chopped watermelon
- ½ cup chopped cucumber
- ¼ cup chopped red onion
- ¼ cup chopped sweet red pepper
- 1 jalapeno pepper, seeded and minced
- ¼ cup minced fresh cilantro
- 1 tablespoon minced fresh basil
- 1 tablespoon minced fresh mint
- 2 tablespoons honey
- 1 teaspoon lime juice

Directions:

1. In a large bowl combine watermelon, cucumber, onion, red pepper, jalapeno, cilantro, basil and mint. Drizzle with honey and lime juice and gently toss to coat.
2. Refrigerate for 1 hour.

Nutrition information:

Serving size: ¼ cup

Calories: 21

Fat: 0g

Sodium: 1mg

Carbohydrates: 6g

Sugar: 5g

Fiber: 0g

Protein: 0g