



Watermelon Salsa (3 cups)

Ingredients

2 cups watermelon - *seeded and diced into small cubes*

1/2 cup cucumber - *peeled and finely diced*

1/4 cup red onion - *finely diced*

1 jalapeño pepper - *seeded and minced*

1/4 cup cilantro - *minced*

2 Tbsps honey

1 tsp lime juice

2 tsps Tajín Clásico (*chilli lime seasoning*)

1/4 tsp sea salt

Preparation

- Place watermelon, onion, cucumber, jalapeño and cilantro in a large bowl.
- Add the lime juice, Tajín Clásico and the sea salt.
- Gently toss all of the ingredients together.
- When the ingredients are well combined, taste and add more seasonings as needed.
- Refrigerate for at least 1 hour.