



COLORADO STATE UNIVERSITY
EXTENSION

WATERMELON SALSA

The perfect summer salsa!



INGREDIENTS

- 3 C chopped seedless watermelon
- 1/2 cucumber peeled, seeded, and finely diced
- 1 ripe mango peeled and diced
- 1 small red onion finely diced
- 1 each yellow and green pepper seeded and finely diced
- 1 jalapeno seeded and minced
- 2 fresh basil leaves
- 1/3 C fresh cilantro, chopped
- juice of 2 fresh limes
- 1/2 tsp salt
- 1/4 tsp pepper
- Corn chips or pita chips for serving

PROCEDURE

- 01** Add the first 7 ingredients in a large mixing bowl and toss to combine.
- 02** Add remaining seasonings and ingredients and toss once more.
- 03** Taste and adjust seasonings to preference

PREP TIME

- Ready in | 15 m



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