



Watermelon Salsa

Serving Size: 1/2 cup

Yield: 4 servings

Ingredients:

- 2 cups small cubes of watermelon
- 1/4 cup washed, chopped green onions
- 1/4 cup red onion, finely chopped
- 1 tablespoon rice vinegar
- 1 tablespoon chopped cilantro
- 1/4 teaspoon ground cumin



Directions:

1. In a medium bowl, mix all of the ingredients.
2. Try adding corn or frozen corn, chili peppers or chopped avocado.
3. If you do not have vinegar, try lemon or lime juice.
4. Serve sauce with burritos or grilled meat.
5. Refrigerate leftovers within 2 hours.

Nutrition Facts: Calories, 30; Calories from fat, 0; Total fat, 0g; Saturated fat, 0g; Trans fat 0g; Cholesterol, 0mg; Sodium, 80mg; Total Carbohydrate, 9g; Fiber, 1g; Protein, 0g; Vit. A, 6%; Vit. C, 10%; Calcium, 2%; Iron, 2%.

Source: Oregon State University Extension



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