
Watermelon and Cucumber Salsa

Taste of Home Test Kitchen

Taste of Home Magazine June/July 2021

1 1/2 cups seedless watermelon, chopped

3/4 cup cucumber, finely chopped

1/2 cup sweet onion, finely chopped

1/4 cup fresh cilantro, minced

1 jalapeno pepper, seeded and minced

2 tablespoons lime juice

1/4 teaspoon salt

In a bowl, combine the watermelon, cucumber, onion, cilantro, jalapeno, lime juice and salt.

Mix well.

Yield: 3 cups

Salsa

Per Serving (excluding unknown items): 54 Calories; trace Fat (4.9% calories from fat); 2g Protein; 13g Carbohydrate; 3g Dietary Fiber; 0mg Cholesterol; 540mg Sodium. Exchanges: 2 Vegetable; 0 Fruit; 0 Fat.