

Summertime Watermelon Salsa

A fresh and vibrant salsa perfect for summer! Sweet watermelon, spicy jalapenos, and zesty lime come together for a refreshing, colorful dish.

Ingredients

- 3 cups watermelon, diced
- 1 small yellow bell pepper, finely diced
- 2 Roma tomatoes, chopped
- 1/2 cup red onion, diced
- 2 jalapenos, finely chopped
- 1/4 cup olive oil
- Juice of 1 lime
- 3/4 tsp kosher salt
- 1/4 tsp ground black pepper
- 1/2 cup chopped cilantro

Instructions

1. In a large bowl, combine the diced watermelon, bell pepper, tomatoes, red onion, and jalapenos.
2. Drizzle with olive oil and lime juice.
3. Add salt, pepper, and chopped cilantro. Gently toss to combine.
4. Chill in the refrigerator for 15-30 minutes before serving for best flavor.
5. Serve with tortilla chips or as a topping for grilled meats and seafood.