Now’s your chance to switch things up. Watermelon season is a great time to try out this twist on salsa. Easy to make and so refreshing, it’s the perfect summertime side


Featured Food: Watermelon

Yield: Makes 6 Cups

Ingredients

- 4 c medium dice watermelon
- ¼ c small dice yellow onion
- ¼ - ½ c small dice fresh jalapeno pepper (if you like heat, keep some of the seeds and veins)
- 1 c small dice green bell pepper
- 2 t chopped cilantro (Not a fan of cilantro? Switch it with basil or parsley)
- 1 t kosher salt

Preparation

In a large bowl, combine all ingredients. Mix well. Chill the salsa until serving time. Serve with tortilla chips or pita chips.

This salsa can be made a day ahead and refrigerated.