Recipe For Health | JULY 2019

WATERMELON SALSA

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.

*Recipe by Chef Dien Ly, Executive Chef, The Gallery at Snyder Phillips, MSU Residential and Hospitality Services.*

*Featured Food:* Watermelon

*Yield:* Makes 6 Cups

**Ingredients**

4 c medium dice watermelon

1/4 c small dice yellow onion

1/4 - 1/2 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.