

# 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

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.