

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.