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