

Watermelon Pico de Gallo from Kimberly Brock Brown

This simple dish is your basic Pico de Gallo but instead of tomato, you use a lovely sweet watermelon. Feel free to mix different color melons or add other ingredients (like bell pepper) to add color and flavor.

INGREDIENTS:

- 1/2 whole Small Seedless Watermelon, Diced
- 2 Jalapeños, Seeded and Diced
- 1/2 Red Onion, Diced
- 1 Bunch Cilantro, Chopped (optional – or flat leaf parsley)
- Juice Of 1 To 2 Limes

METHOD:

1. Mix everything together in one large bowl; season with salt if needed.
2. Refrigerate for at least one hour.
3. Enjoy on its own as a salad, with chips, on tacos or a piece of fish or chicken.