



# Watermelon Salsa

Makes 16 servings | **Fruit** • **Vegetables**

## Ingredients

- 2 cups seeded and coarsely chopped watermelon
- 2 Tablespoons of chopped onion
- 3 Tablespoons seeded, chopped chili pepper of choice (jalapeno, Anaheim, ancho, etc.)
- 2 Tablespoons balsamic vinegar
- ¼ teaspoons garlic salt

## Directions

1. Wash hands with warm, soapy water for 20 seconds.
2. In a serving bowl, mix together the watermelon, onion, and chili pepper.
3. Season with balsamic vinegar and garlic salt.
4. Cover and refrigerate for at least one hour to blend flavors.



Recipe from the Cent\$ible Nutrition Program. Learn how to save money, cook quick and healthy meals, and stretch your food dollar by contacting your Wind River Reservation CNP Educator at <https://uwyocnp.org/wrir/>

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