

Melon-Mango Salsa

Enjoy the contrasting flavors in this festive salsa with fresh vegetable dippers, tortilla chips or as an accompaniment with grilled fish or seafood.

Ingredients:

- 1 cup cut-up watermelon; ½" x ½" pieces
- 1 medium mango, cut into ½" x ½" pieces
- 1 to 2 tablespoons seeded and finely chopped jalapeño pepper
- 1 green onion, thinly sliced
- 2 tablespoons lime juice
- 1 teaspoon sugar
- 1 tablespoon chopped fresh cilantro, if desired

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Directions:

Combine ingredients in medium bowl. Cover and refrigerate for 30 minutes to blend flavors. Refrigerate leftovers.

Tip: Clean ¼ of watermelon shell and use as a serving dish for the salsa.

Servings: 2 cups salsa; 4 (½ -cup) servings
Each serving provides ½ cup of fruit.

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