



COMMUNITY KITCHEN RECIPE

Watermelon Salsa

INGREDIENTS:

- 1 lime
- 2 cups 1/2-inch pieces seeded watermelon
- 1 cup 1/2-inch pieces seeded peeled cucumber
- 1/4 cup thinly sliced green onions
- 2 tablespoons minced fresh cilantro
- 2 teaspoons minced seeded jalapeño chili
- 1 teaspoon sugar



PREPARATION:

1. Using small sharp knife, cut the peel and white pith from lime.
2. Cut lime into 1/4-inch pieces.
3. Place in medium bowl.
4. Add all remaining ingredients to same bowl.
5. Season with salt and pepper.
6. Toss to blend.
7. Cover and refrigerate at least 30 minutes. (Can be prepared 2 hours ahead. Keep refrigerated.)
8. Serve chilled. Enjoy.

For more information on the Food Bank and our Community Kitchen culinary job training program, please visit www.rifoodbank.org.