

ingredients:

4 cups watermelon, cubed, seeds removed

1/2 cup red bell pepper, diced

2 English cucumbers, chopped

1/4 cup red onion, chopped

1/2 jalapeño pepper, seeds removed

2 Tablespoons red wine vinegar

1/4 teaspoon ground cumin

1/4 teaspoon salt

1/4 cup fresh cilantro, chopped

directions:

- 1. Add watermelon, red bell pepper, cucumber, red onion, jalapeño, red wine vinegar, cumin and salt to blender.
- 2. Puree until smooth.
- 3. Divide evenly into individual serving bowls and top with cilantro.

Yield: 6 servings

Nutrition Information Per Serving:

45 Calories
0 grams Fat
0 grams Saturated fat
0 mg Cholesterol
100 mg Sodium
13 grams Carbohydrates
2 grams Fiber
2 grams Protein

Food exchanges: 1/2 fruit, 1 vegetable



HENRY FORD LIVEWELL

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