

Watermelon Cucumber Salsa (Grain-Free/Dairy-Free)

PREP TIME: 10 MIN | SERVES: About 10 SERVINGS

INGREDIENTS

- 4 cups diced watermelon
- 2 cups diced cucumber
- 2 diced avocados
- 1/4 cup minced white onion
- 4 tbsp cilantro
- 2-3 tbs of fresh lime juice
- 1 tsp salt

INSTRUCTIONS

- 1) Mince the onion, then add to a large bowl.
- 2) Slice 1 to 2 limes and squeeze the juice directly on top of the onions. This will help slightly “pickle” the onion, taking out some of its bite and leaving you with the mild flavor of onion.
- 3) Dice the watermelon, cucumber, and avocados into small cubes.
- 4) Chop up the cilantro.
- 5) Add all ingredients along with the onions and mix well.
- 6) Feel free to eat immediately or prepare ahead of time and let it rest in the refrigerator to allow the flavors to really come together. This salsa gets better with time! And don't worry about the avocados turning, the lime juice prevents them from turning.
- 7) Feel free to add a diced jalapeno or 2 to the salsa for a bit of heat!