

WATERMELON PICO DE GALLO

Prep time: 30 min est.

1 – medium orange
1 ½ c seeded watermelon, medium dice
¾ c. Jicama* or celery – medium dice
 Jicama will need to be cleaned and outer skin removed
3 roma tomatoes, medium dice
1 jalapeno, minced
1 lime – juice of
1-2 Tbsp cilantro or parsley
½ tsp black pepper
½ tsp salt**

Preparation:

In a medium mixing bowl, zest the orange to acquire about 2 tsp. Cut off remaining peel and over the mixing bowl cut the segments out and into the bowl. Once the segments have been cut out, squeeze remains to release all the juice. Add all the remaining ingredients and gently toss together.

Serve with tortilla chips or over your favorite cooked white fish.

*Notes

*Jicama is best described as a Mexican potato. Like its American friend, Jicama does not have much flavor but adds a “crunch” factor into the mix. If you have never tried it, do so you’ll be pleasantly surprised. You will find Jicama in the produce section, and sometimes over in the organic line.

** I would recommend not salting until you are ready to serve due since salt pulls out water from foods. Salting too far in advance can make the pico extremely watery.

