

# Watermelon pico de gallo

## Ingredients

- 1 bag TOSTITOS® Cantina Thin & Crispy
- 4 cups finely chopped watermelon
- 2 cups finely chopped cucumber
- 1/2 cup finely chopped red onion
- 1/4cup finely chopped fresh cilantro
- 1 jalapeño, seeded and diced
- 1/4cup fresh lime juice
- 2 tsp finely grated lime zest
- 2 tsp honey
- 1/4tsp salt

## How to make it

1. Toss watermelon with cucumber, onion, cilantro and jalapeno.
2. Whisk lime juice with zest, honey and salt.
3. Stir into the watermelon mixture.
4. Chill for 30 minutes.
5. Serve with Tostitos® Cantina® Thin Tortilla Chips.



PREP  
TIME  
15 min



COOK  
TIME  
-



TOTAL  
TIME  
-



SERVING  
-

## Made with