

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
- 1/4 cup finely chopped fresh cilantro
- 1 jalapeño, seeded and diced
- 1/4 cup fresh lime juice
- 2 tsp finely grated lime zest
- 2 tsp honey
- 1/4 tsp salt

How to make it

1. Toss watermelon with cucumber, onion, cilantro and jalapeño.
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 & Crispy Tortilla Chips.



PREP TIME	COOK TIME	TOTAL TIME	SERVINGS
10 min	30 min	40 min	4-6

Made with



TOSTITOS® Cantina Thin & Crispy