



PREP TIME  
**10min**



COOK  
TIME  
**30min**



SERVES  
**4-6**

# 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

## FEATURING



## HOW TO MAKE

### DIRECTIONS

- Toss watermelon with cucumber, onion, cilantro and jalapeño.
- Whisk lime juice with zest, honey and salt.
- Stir into the watermelon mixture.
- Chill for 30 minutes.
- Serve with TOSTITOS® Cantina Thin & Crispy Tortilla Chips.