Watermelon Salsa

INGREDIENTS
- 1/2 baby seedless watermelon
- 1 large mango, diced
- 1/2 red onion, diced
- 1 jalapeño, seeded and diced
- 2 limes, zested and juiced
- Pinch of salt
- 1/4 cup cilantro, chopped
- 1 bag Tortilla Chips

INSTRUCTIONS
Prep: 15 mins | Cook Time: 30 mins | Serves: 10 | Total Time: 45 mins

- Slice one baby seedless watermelon in half lengthwise. Trim a little off of the rounded edge of the watermelon, so it sits up like a bowl without rolling around. Use a spoon to scoop out the watermelon flesh of one half—being careful not to scoop all the way through the trimmed bottom—forming a bowl with the watermelon rind. Dice the watermelon flesh into bite-sized pieces.
- Pour the diced watermelon, mango, onion, jalapeño, lime juice, lime zest, salt and cilantro into a large mixing bowl, tossing to combine.
- Spoon the salsa into the watermelon bowl. The salsa tastes better as the flavors sit, so if you can, refrigerate this for 20-30 minutes before serving.
- Serve with tortilla chips.