



PREP TIME

**15min**

## FEATURING



# 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

### DIRECTIONS

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