

Watermelon Salsa Salad

Recipe By *Kosher.com Staff*



Cooking and Prep:  10
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Serves:  6

No Allergens

Preference: Parve

Difficulty: Easy

Diet: Vegetarian, Vegan,
Pescetarian, Gluten Free, Low

Fat

Source: Kosher.com

Exclusive

Ingredients (10)

Main ingredients

- 2 cups seedless watermelon, small dice
- 1/2 green bell pepper, small dice
- 1/2 orange bell pepper, small dice
- 1/2 cup chopped red onion

- 15 sprigs of cilantro or parsley, chopped
 - juice of 1 lemon
 - 1 teaspoon roasted cumin powder
 - Haddar Kosher Salt, to taste
 - freshly ground Gefen Black Pepper
 - Tuscanini Balsamic Glaze
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Start Cooking

Prepare the Salad

1. Put all the ingredients except for the balsamic glaze in a bowl and mix.
2. Add more cumin, salt or pepper to taste, and drizzle with balsamic glaze. Serve with chips or as a side dish.