

Mexican Chili Watermelon

Ingredients

1 1/2 t Kosher Salt
3/4 t Chili Powder
1/2 Lime (juiced and zested)
5 c Watermelon (cubed)

Instructions

Combine the salt, chili, and lime zest in a mortar and pestle. If you don't have a mortar and pestle, you can finely chop the lime zest and use a fork to mix. Portion watermelon cubes into serving bowls. Squeeze a bit of lime juice on top of each and sprinkle chili mixture on top. Serve immediately.