

Watermelon Pico De Gallo

Ingredients

- 1 – medium orange
- 1½ cup seeded watermelon, medium dice
- ¾ cup Jicama* or celery, medium dice
- 3 roma tomatoes, medium dice
- 1 jalapeno, minced
- 1 lime – the juice of
- 1-2 tablespoons cilantro or parsley
- ½ teaspoon black pepper
- ½ teaspoon salt*

Instructions

1. In a medium mixing bowl, zest the orange to acquire about 2 teaspoons.
2. Cut off remaining peel and over the mixing bowl cut the segments out and into the bowl.
3. Once the segments have been cut out, squeeze remains to release all the juice.
4. Clean and remove the outer skin of the Jicama.
5. Add the Jicama and all remaining ingredients. Gently toss together.
6. Serve with tortilla chips or over your favorite cooked white fish.

Notes

Jicama is best described as a Mexican potato. Like its American friend, Jicama does not have much flavor but adds a “crunch” factor into the mix. If you have never tried it, do so you’ll be pleasantly surprised. You will find Jicama in the produce section, and sometimes over in the organic line.

*I would recommend not salting until you are ready to serve since salt pulls out water from foods. Salting too far in advance can make the pico extremely watery.