

Watermelon

Watermelon is a good source of vitamin A and vitamin C. Enjoy watermelon in fruit salads, in fruit platters or as a juicy snack.

Look for North Carolina watermelon from June to August.

Buying fresh watermelon....

 Select watermelon that is free of bruises, cuts and dents. The rind should have a healthy shine. The underside should be yellow.

Storing fresh watermelon...

 Keep watermelon for up to 2 weeks at room temperature.

Enjoying fresh watermelon...

- Wash watermelon with soap and rinse with water before cutting.
- Refrigerate cut watermelon in an airtight container. Use within 5 days.



Eat more fruits and vegetables.

Increase fiber.

Watermelon Relish

www.fruitsandveggiesmatter.gov

This recipe uses three WIC foods: canned black beans and fruits and vegetables you can buy with your cash-value vouchers.

Makes <u>servings</u>

Ingredients....

- 2 cups seedless watermelon, chopped into bitesize pieces
- 34 cup sweet onion, chopped
- 34 cup canned black beans, rinsed and drained
- ½ cup jalapeño chilies, chopped without the seeds
- 1/4 cup fresh cilantro, chopped
- 1 large clove garlic, finely chopped
- 1 tablespoon brown sugar
- ½ teaspoon salt

Directions... -

- 1. Stir all ingredients together in a bowl.
- Cover and refrigerate for at least one hour.
- 3. Stir before serving.

NOTE: For best flavor, eat the watermelon relish within 24 hours.

Nutrition information....

Calories 90, Fat 0.5g, Carbohydrate 19g, Protein 3g, Fiber 3g, Sodium 490mg, Cholesterol 0mg.

Family Goals	S
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- My family and I will try watermelon for breakfast.
- My family and I will try watermelon for a snack.
- ☐ My family and I will try watermelon in a fruit salad.
- My family and I will try watermelon for dessert.
- □ Other -





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