

Watermelon Salsa



1 Serving Provides:

CACFP: ¼ cup Fruit

NSLP: ¼ cup Fruit

SFSP: ¼ cup Fruit

HACCP Process #1 No Cook Preparation

Ingredients	12 Servings		24 Servings	
	Weight	Measure	Weight	Measure
Watermelon, small dice	1 pound 10 ounces	2½ cups	3 pounds 4 ounces	1 quart + 1 cup
Green onions, thinly sliced		¼ cup		½ cup
Red onion, finely chopped		¼ cup		½ cup
Unseasoned rice vinegar		1 Tablespoon		2 Tablespoons
Fresh cilantro, chopped		1 Tablespoon		2 Tablespoons
Ground cumin		¼ teaspoon		½ teaspoon



Directions

1. Combine all ingredients in a container and gently mix until evenly distributed.

CCP: Hold for cold service at or below 41°F.

Serve ¼ cup portions using a #16 scoop.

Serving	Yield	Volume
¼ cup	12 Servings: about 2 pounds 24 Servings: about 4 pounds	12 Servings: about 3 cups 24 Servings: about 1 quart 2 cups

Nutrients Per Serving					
Calories	21	Sodium	1 mg	Vitamin A	371 IU
Total Fat	0 g	Carbohydrate	5 g	Vitamin C	6 mg
Saturated Fat	0 g	Dietary Fiber	0.4 g	Iron	0.2 mg
Cholesterol	0 mg	Protein	0.5 g	Calcium	10 mg