

## Grilled Watermelon Salsa

**2 cup diced and grilled watermelon**  
**1/4 cup chopped Green Onion**  
**2 Tb chopped cilantro**  
**2 Tb chopped mint**  
**1/4 cup lime juice**  
**2 Tb olive oil**

Slice watermelon into 1 inch thick pieces and grill on each side for about 30 seconds, or until you get good grill marks. Next, dice up the grilled watermelon and put in a mixing bowl. Add the chopped green onion, chopped cilantro, chopped mint, lime juice and olive oil. Mix together gently. Serve with tortilla chips, flatbread or as a relish to compliment your favorite fish.

