

# Watermelon and Basil Salad

Ingredients:

*Yields 3 1/2 cups*

- 1 1/2 cups (255 g) diced watermelon, seeded
- 1/2 English cucumber (100 g), diced
- 1 cup (200 g) diced mango
- 1/2 cup (80 g) red onion, finely chopped
- 1/2 jalapeño pepper (10 g), seeded and minced
- 2 tsp lime zest
- 2 Tbsp. fresh lime juice
- 2 tsp raw agave
- 4 fresh basil leaves, finely chopped
- 1 small garlic clove, minced
- 1/4 tsp Himalayan salt

Preparation:

1. Dice the watermelon, cucumber, mango, onion and jalapeño. Place in a medium-sized bowl.
  - Please wear gloves when cutting up the jalapeño. Their oils are invisible but can be painful. Don't touch any other place on your body before washing your hands after handling it.
2. Zest the lime, and then add to the bowl along with the lime juice. It is best to zest the lime before cutting it.
3. Add the agave, basil leaves, garlic and salt. Gently toss everything, making sure everything gets well coated.
4. Store left-overs in the fridge for 2-3 days.

Recipe by Ami Sue @ Nouveau Raw

