



## Chili-Lime Melon Salad

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Recipe Source: [www.smittenkitchen.com](http://www.smittenkitchen.com)

Serves: 2

### Ingredients:

- 4 cups cubed or diced melon (from about 1 cantaloupe or honeydew, or ¼ of a large watermelon)
- Juice of half a lime, plus more to taste
- ¼ tsp salt
- ½ tsp chili powder
- 3 Tbsp crumbled cotija cheese
- 1 Tbsp roasted pepitas (pumpkin seeds)
- 1 Tbsp chopped fresh cilantro, plus more to taste

### Steps:

- Place melon in a wide bowl or platter. Squeeze half a lime over, adding second half to taste. Sprinkle with salt and chili powder. Scatter cheese, pepitas, and cilantro over top. Serve within 2 hours for best flavor.

*Tips from the Test Kitchen: Use a combination of melons for pretty color. Feta cheese is an alternative to the cotija, but you will want to omit the salt if using feta.*

**Nutritional Facts (Per Serving):** Calories: 196, Carbohydrates: 34 grams, Protein: 6 grams, Total Fat: 6 grams, Saturated Fat: 3 grams, Cholesterol: 11 mg, Sodium: 550 mg, Fiber: 3 grams, Total Sugars: 28 grams.