

WATERMELON AGUA FRESCA

PREP TIME: 20 COOK TIME: N/A SERVING SIZE: 8 OZ SERVES: 2



Nutrition Facts

2 servings per container **Serving size**

Amount Per Serving

90

1 cup

Calories	90
	% Daily Value*
Total Fat 0g	0%
Saturated Fat 0g	0%
Trans Fat 0g	
Cholesterol 0mg	0%
Sodium 0mg	0%
Total Carbohydrate 24g	9%
Dietary Fiber 1g	4%
Total Sugars 19g	
Includes 0g Added Sugars	0%
Protein 2g	4%
Vitamin D 0mcg	0%
Calcium 21mg	2%
Iron 1mg	6%
Potassium 349mg	8%
Vitamin A 87mcg	10%
Vitamin C 27mg	30%

*The % Daily Value (DV) tells you how much a nutrient in a serving of food contributes to a daily diet. 2,000 calories a day is used for general nutrition advice.

INGREDIENTS:

4 cups seedless watermelon, chopped

½ cup water

1 tablespoon lime juice

Optional:

Pinch of salt

Fresh mint leaves

STEPS:

- 1. Place a strainer over a wide mouth pitcher or bowl.
- 2. Put 2 cups of chopped watermelon in a gallon resealable bag. Press out the air and seal shut. Squeeze the watermelon chunks until smashed.
- 3. Pour smashed watermelon out into the prepared strainer allowing the juice to drip through to the pitcher below. Use the back of a large spoon to gently press the watermelon against the strainer to extract as much juice as possible. (Compost or throw away any bits left in the strainer)
- 4. Repeat with remaining 2 cups of chopped watermelon.
- 5. Add in the lime juice, water, salt (if using). Stir.
- 6. Pour over ice, garnish with fresh mint leaves, enjoy!

IDEAS:

• If you have a blender, use it in place of steps 2-4, then pour through prepared strainer allowing the juice to drip through to the pitcher.





Adapted from Foodtalk.org recipe.

This material was funded by the USDA's Supplemental Nutrition Assistance Program – SNAP. This institution is an equal opportunity provider.

SNAP funding is provided through the Florida Department of Children and Families.