

Watermelon Mint Juice

SERVINGS: 3-4 EST. COST: \$4.75 COST PER SERVING: \$1.60

Ingredients

- ½ watermelon, large chunks / cubes
 - OR 3 cups
 watermelon pieces
- ½ cup mint leaves,fresh and choppedOR Basil / Thyme
- 2 cups water

Optional

- 1 cup dark cherries, frozen/pitted
- 1 cup pomegranate seeds
- 2 tbsp lemon / lime juice
- 1 cup fresh strawberries, diced

Directions

- 1. Add watermelon, mint, and water into the blender.
- 2. Blend on medium-high to high, until juice blends.
- 3.(Optional) Strain the juice into the pitcher.
 - Pour into pitcher
- 4. Serve cold or frozen as a summer night sweet snack or gazpacho (cold/chilled soup) base. Enjoy!

Equipment

blender / juicer, knife, strainer, pitcher, clean cutting surface





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Nutrition Facts		
Amount Per Serving		
Calories		25.5
	% Daily Value	
Total Fat	0.2 g	0 %
Saturated Fat	0 g	0 %
Trans Fat	0 g	
Cholesterol	0 mg	0 %
Sodium	4.2 mg	0 %
Total Carbohydrate	6.2 g	2 %
Dietary Fiber	0.8 g	3 %
Total Sugars	4.7 g	
Added Sugars	0 g	0 %
Protein	0.7 g	
Vitamin D	0 mcg	0 %
Calcium	21.5 mg	2 %
Iron	1.1 mg	6 %
Potassium	117.5 mg	2 %

Health Benefits

Watermelon is a great fruit for the summer months that promotes hydration, skin health (from the inside out), and is so delicious.

Hydration can come in many forms: soups, broths, infused water, juices, and gazpachos (chilled/cold soup). It is important to stay hydrated during the summer months to prevent heat-related illnesses + conditions.

References:

• Recipe provided by LA Dixon, 2023

