

Mexican Watermelon Salad
Servings 6: Total time 30 minutes

Ingredients

For the Smoky Lime Pepitas

- 1 cup raw pepitas
- 1 teaspoon extra-virgin olive oil or avocado oil
- $\frac{3}{4}$ teaspoon Diamond Crystal brand kosher salt
- $\frac{1}{2}$ teaspoon smoked paprika or ancho chili powder
- $\frac{1}{4}$ teaspoon cayenne pepper Juice from
- 1 medium lime

For the Mexican Watermelon Salad

- $\frac{1}{4}$ cup thinly sliced red onions
- 1 small seedless watermelon about 5 pounds, cubed
- 1 English or Japanese cucumber cut into $\frac{1}{2}$ -inch slices
- $\frac{1}{4}$ cup extra-virgin olive oil
- 1 teaspoon ancho chili powder
- $\frac{1}{2}$ teaspoon Diamond Crystal kosher salt
- $\frac{1}{4}$ teaspoon cayenne pepper
- 2 medium limes finely grated zest and juice
- 2 tablespoons fresh mint leaves

1. Let's make the spiced pepitas first! Preheat the oven to 325°F with the rack placed in the middle position. In a medium bowl, combine the pepitas, olive oil, salt, paprika, cayenne, and lime juice. Mix well.
2. Spread the seasoned pepitas in a single layer on a parchment-lined rimmed baking sheet. Toast the seeds for 12 to 15 minutes in the oven, stirring at the halfway point, until fragrant and crunchy.
3. Cool to room temperature. Reserve $\frac{1}{4}$ cup for this recipe, and keep the rest in a sealed container for up to 1 week to munch on.
4. While the pepitas are in the oven, soak the onions in a bowl of ice water for about 10 minutes to take the bite off 'em.
5. In a large bowl, combine the watermelon, cucumber, drained onions, olive oil, chili powder, salt, cayenne pepper, lime zest, and lime juice. Toss to mix. Taste for seasoning, and adjust as necessary.
6. Garnish with fresh mint leaves and toasted pepitas. Serve immediately!