

## Frozen watermelon kiwi skewers with chili-lime salt

### Ingredients

- 3 cups seedless watermelon, cut into 1-inch cubes
- 3 ripe kiwis, peeled and cut into 1-inch-thick rounds or half-moons
- 12 small bamboo skewers or cocktail picks
- Optional: A handful of fresh mint leaves for threading between fruits

#### Chili-lime salt

- 1 tablespoon chili powder
- ½ tablespoon ground dried lime zest or zest of 1 fresh lime
- 1 teaspoon salt
- ¼-½ teaspoon smoked paprika (optional)
- ⅛-¼ teaspoon cayenne pepper or chipotle powder
- 1½ teaspoons coconut sugar or turbinado sugar



### Nutritional information

Servings: 6

Cost: \$4.08/\$0.68 per skewer

Calories: 55 per serving

### Directions

- Pat the fruit dry with a paper towel to reduce surface moisture.
- Skewer fruit pieces, alternating watermelon and kiwi, adding a mint leaf between each fruit for color and flavor.
- Place skewers on a parchment-lined tray in a single layer.
- Freeze at least 2 hours, or until fruit is firm.

#### Chili-lime salt

- Mix chili powder, lime zest, salt, paprika, cayenne and sugar in a small bowl.
- If using fresh lime zest, let mixture sit 10–15 minutes to allow lime zest oils to infuse salt.
- Just before serving, sprinkle frozen skewers with chili-lime salt with extra on the side for dipping.

Note: To make dried lime zest, zest 2–3 limes, spread zest on a parchment-lined tray and dry for 12–24 hours at room temp or 30 minutes in oven at 200°F. Allow to cool, then grind into a powder.