

10 g

2 tbsp

mint leaves

honey

Directions

Step 1



Remove the seeds from the watermelon and cut it into small pieces.

Prep Time: 5 mins

Cook Time: 0 mins

Step 2

Blender

In a blender, combine the watermelon, ice cubes, lime juice, mint leaves, and honey.

Prep Time: 2 mins

Cook Time: 0 mins

Step 3

Blender

Blend until smooth and creamy.

Prep Time: 3 mins

Cook Time: 0 mins

Step 4



Pour into glasses and serve chilled.

Prep Time: 0 mins

Cook Time: 0 mins

Nutrition Facts

Calories: 150 kcal

Fat: 0g

Protein: 2g

Carbohydrates: 38 g

Nutrition Facts

Proteins

Nutrient	Value	% Daily Intake (Males)	% Daily Intake (Females)
Protein	2 g	11.76%	11.76%

Carbohydrates

Nutrient	Value	% Daily Intake (Males)	% Daily Intake (Females)
Carbohydrates	38 g	69.09%	76%
Fibers	2 g	5.26%	8%
Sugars	34 g	N/A	N/A
Lactose	0 g	N/A	N/A

Fats

Nutrient	Value	% Daily Intake (Males)	% Daily Intake (Females)
Monounsaturated Fat	0 g	N/A	N/A
Saturated Fat	0 g	0%	0%
Fat	0 g	0%	0%
Cholesterol	0 mg	N/A	N/A

Vitamins

Nutrient	Value	% Daily Intake (Males)	% Daily Intake (Females)
Vitamin A	15 iu	1.67%	2.14%
Vitamin C	25 mg	27.78%	33.33%
Vitamin B6	4 mg	307.69%	307.69%
Vitamin B12	0 mcg	0%	0%
Vitamin E	2 mg	13.33%	13.33%

Nutrient	Value	% Daily Intake (Males)	% Daily Intake (Females)
Vitamin D	0 mcg	0%	0%

Minerals

Nutrient	Value	% Daily Intake (Males)	% Daily Intake (Females)
Sodium	0 mg	0%	0%
Calcium	2 mg	0.2%	0.2%
Iron	4 mg	50%	22.22%
Potassium	320 mg	9.41%	12.31%
Zinc	2 mg	18.18%	25%
Selenium	0 mcg	0%	0%

Recipe Attributes

Seasonality
Summer Fall
Events
Thanksgiving Barbecue
Cuisines
Italian
Course
Drinks Salads Snacks Sauces & Dressings

Cultural			
Chinese New Year	Cinco de Mayo D	wali Hanukkah	Oktoberfest
Passover Ramade	an St. Patrick's Day	Thanksgiving	Christmas Easter
Meal Type Snack Supper Difficulty Level Easy			

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