

Ingredients

250 g	Watermelon
250 g	Cantaloupe
10 g	mint leaves
2 tsp	lime juice
2 tsp	honey

Directions

Step 1

Cutting

Cut the watermelon and cantaloupe into bite-sized pieces.

Prep Time: 5 mins

Cook Time: 0 mins

Step 2

Cutting

Chop the mint leaves.

Prep Time: 2 mins

Cook Time: 0 mins

Step 3

Mixing

In a large bowl, combine the watermelon, cantaloupe, and mint leaves.

Prep Time: 0 mins

Cook Time: 0 mins

Step 4



Drizzle the lime juice and honey over the salad.

Prep Time: 1 mins

Cook Time: 0 mins

Step 5

Mixing

Toss gently to combine.

Prep Time: 0 mins

Cook Time: 0 mins

Nutrition Facts

Calories: 46 kcal

Fat: 0g

Protein: 1g

Carbohydrates: 12 g

Nutrition Facts

Proteins

Nutrient	Value	% Daily Intake (Males)	% Daily Intake (Females)	
Protein	1 g	5.88%	5.88%	

Carbohydrates

Nutrient	Value	% Daily Intake (Males)	% Daily Intake (Females)	
Carbohydrates	12 g	21.82%	24%	
Fibers	1 g	2.63%	4%	
Sugars	11 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)
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Vitamin A	30 iu	3.33%	4.29%
Vitamin C	39 mg	43.33%	52%
Vitamin B6	3 mg	230.77%	230.77%
Vitamin B12	0 mcg	0%	0%
Vitamin E	1 mg	6.67%	6.67%
Vitamin D	0 mcg	0%	0%

Minerals

Nutrient	Value	% Daily Intake (Males)	% Daily Intake (Females)
Sodium	2 mg	0.09%	0.09%
Calcium	1 mg	0.1%	0.1%
Iron	1 mg	12.5%	5.56%
Potassium	170 mg	5%	6.54%
Zinc	1 mg	9.09%	12.5%
Selenium	0 mcg	0%	0%

Recipe Attributes



Summer Fall

Events

Christmas	Easter	Thanksgiv	ing B	birthday	Wedding	Halloween	
Valentine's	Day M	lother's Day	Fathe	er's Day	New Year	Anniversary	
Baby Showe	er Brid	al Shower	Gradua	ation B	ack to Schoo	Barbecue	Picnic
Game Day							
Meal Type							
Lunch Dir	nner S	nack					
Difficulty	Level						
Easy							

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