



**Makes 5 cups**  
**Ready In: 15 minutes**

**INGREDIENTS:**

6 cups chopped watermelon  
(1-inch cubes)

½ cup water or coconut water

¼ cup freshly squeezed lime  
juice

½ teaspoon seeded and diced  
jalapeño pepper

½ teaspoon chili powder

¼ teaspoon chipotle chili powder

Pinch of sea salt

¾ cup seeded and diced  
cucumber

¾ cup peeled and diced jicama

1 tablespoon plus 1 teaspoon  
finely chopped fresh cilantro

## 15-Minute Watermelon Gazpacho

This vegan watermelon gazpacho gets its spicy kick from fresh jalapeños and chili powder, while diced cucumber and jicama add a cool bit of crunch. Best of all, the recipe comes together in just 15 minutes.

To pick a nice, juicy watermelon, look for the yellow “field spot” that indicates the fruit has been ripening on the ground. When the spot is a creamy yellow color, the fruit is ripe. A juicy watermelon will also feel heavy for its size.

*Recipe from [Healing the Vegan Way](#)*

By Mark Reinfeld

- 1 Place the watermelon, water or coconut water, lime juice, jalapeño pepper, chili powder, chipotle chili powder, and salt in a blender and blend well.
- 2 Add the remaining ingredients and stir well before serving.