

Sweet & Sour Watermelon Dip

Servings: 4

Prep Time: 5min

Cook Time: 0

Ingredients

- 1/2 cup watermelon purée*
- 1/2 tsp sesame oil
- 2 tbsp seasoned rice vinegar
- 1 tbsp freshly squeezed lemon juice
- 1 tbsp soy sauce
- 1 tbsp honey
- 1 tbsp fresh minced ginger

Directions

1. Mix sauce ingredients together and serve in bowls with the spring rolls.
2. * To make the watermelon purée, remove seeds from fresh watermelon and cut into large chunks. Place in a blender and process until smooth and well puréed, sieve to ensure no seeds remain.

