

CITRUS MARINATED WATERMELON WITH SORBET

Yield: 16 Servings (1 slice watermelon, 1 scoop sorbet)



TOTAL TIME: 40 minutes

YOU'LL NEED: Two 13x9x2-inch rectangular baking pans

INGREDIENTS

- 1 seedless watermelon
- ½ cup fresh squeezed orange juice
- Juice of 1 fresh lime (1–2 Tbsp.)
- 1 Tbsp. thinly sliced mint (about 7 leaves)
- 1 Tbsp. sugar
- 2 pints lemon sorbet

PREPARATION

1. Prep melon slices: Cut ends off of watermelon. Stand watermelon on end; quarter it. Cut quarters into 1-inch thick slices. Divide slices between baking pans.
2. Mix orange juice, lime juice, mint, and sugar in small bowl. Pour mixture over melon slices. Chill 15 min. Turn melon slices over; chill 15 min.
3. Place one slice melon on plate; drizzle with 1 tsp. orange juice/mint mixture. Add scoop of sorbet.

NUTRITION

Per serving: Calories: 100; Fat: 1 g; Cholesterol: 0 mg; Carbohydrates: 25 g; Protein: 1 g; Fiber: 0 g; Sodium: 0 mg.

Recipe courtesy of Wegmans