

# WATERMELON PIZZA



4

Serves

\$0.36

Cost per serve

10 MIN


Total prep & cooking time




**WHY WE LOVE THIS RECIPE**  
One watermelon slice provides plenty of fibre and 1 serve of fruit.

**FOOD WASTE TIP**  
A great way to use leftover fruit that may be in the fridge.


## INGREDIENTS




1 round slice of watermelon




1/2 cup low fat Greek yoghurt




1 tsp. honey (optional)




Any small fruits or berries (strawberries, blueberries, grapes)




Any seasonal fruit (mango, bananas, kiwi fruit, peaches)




8 fresh mint leaves



Desiccated coconut

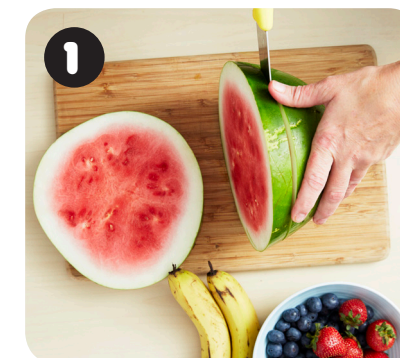


Any edible seeds (sunflower or pumpkin seeds)



Nuts (walnuts, almonds, pecans)

## STEPS



1  
Slice the fruit.



2  
If using honey, mix the honey into the yoghurt.



3  
Spread the yoghurt onto the slice of watermelon.



4  
Decorate the watermelon slice with fruits.



5  
Sprinkle with nuts/seeds, coconut and mint.



6  
Cut the watermelon into 4 slices and serve.

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