

## Spicy Chili Lime Watermelon Salad



### Ingredients

1 package Azteca salad shells

1 large red onion, diced

Your favorite hot sauce

Honey

1 seedless watermelon, cleaned and cut into cubes

1 bunch of cilantro, cleaned and chopped (about 1/2 cup) save some full sprigs for garnish

Cracked black pepper

Tajin seasoning

### Directions

Prepare your Azteca salad shells according to the instructions on the packaging.

Mix watermelon, diced red onion, chopped cilantro, and a tablespoon of cracked black pepper together in a large bowl.

Remove your tortilla shell from the pan, Brush the inside edge with a light coating of honey all the way around.

Sprinkle Tajin seasoning along the honeyed edge.

Fill each prepared Azteca Salad Shell with the summer watermelon salad.

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Sprinkle with a little extra pepper and a drizzle of your favorite hot sauce or wing sauce. Garnish with a sprig of cilantro.