

Brought to you by the Eastern Highlands Health District through a grant from the CT Department of Public Health for obesity prevention.

The produce of the week is...

Watermelon

You can find POW! info sheets on the EHHD website!
www.ehhd.org
Look for
Produce Of the Week

What fruit is made up of 92% water?

Watermelon!

How to pick a watermelon:

- ⇒ Look for a firm, evenly-rounded melon with no bruises, dents, or cuts
- ⇒ The watermelon should be heavy for it's size
- ⇒ A pale or buttery spot on one side is a good sign; it is where it sat on the ground to ripen in the sun!

Store whole watermelon at room temperature & cut melon in the refrigerator; use within 5 days.

Nutrition Facts:

- One cup of diced watermelon is one serving
- One serving contains about 40 calories
- an excellent source of vitamin A and vitamin C!

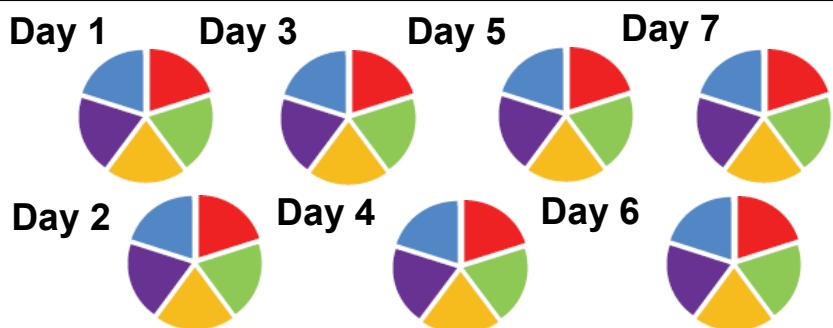
Did you know?

The watermelon is a “cousin” to cucumber, pumpkin and squash.

Watermelon is the most consumed melon in the US.

Count it out!

Keep track of the fruits and veggies that you eat each day by outlining a different color triangle every time you have a fruit or veggie. Try to eat a rainbow of colors and eat at least 5 servings of fruits or veggies each day.





Try these delicious, nutritious and healthy recipes!

Watermelon Salsa

INGREDIENTS

2 cups seeded and coarsely chopped watermelon
2 tablespoons chopped onion
3 tablespoons seeded, chopped chili pepper
2 tablespoons balsamic vinegar
1/4 teaspoon garlic salt



DIRECTIONS

In a serving bowl, mix together the watermelon, onion, and chili pepper. Season with balsamic vinegar and garlic salt. Cover and refrigerate for at least one hour to blend flavors.

Simple ways to enjoy watermelon: Watermelon is most easily enjoyed cut fresh from the melon!

For more information and ideas, go to: www.watermelon.org



Arugula and Watermelon Salad

INGREDIENTS

2 (5 ounce) packages arugula
1/2 large watermelon, seeded and cubed
1 red onion, sliced

1 cup crumbled feta cheese
1 1/2 cups balsamic vinaigrette

DIRECTIONS

Toss the arugula, watermelon, red onion, and feta cheese with the balsamic vinaigrette in a large bowl. Serve cold.

Recipes modified from morematters.org & allrecipes.com

Caution: Make sure to try all of these recipes under the supervision of an adult and be careful of food allergies! Happy and healthy cooking!