



A TASTEFUL PLACE
AT THE DALLAS ARBORETUM

Vegan Watermelon Aguachile

Ingredients

- 2-4 fresh chiles, i.e. jalapenos, serranos, etc.
- ½ c fresh lime juice
- ¼ c fresh orange juice
- 1-3 garlic cloves
- ½ c fresh basil
- 1 tbsp olive oil
- Smoked paprika, to taste
- Salt, to taste
- 3 c watermelon, diced
 - Salt, to taste
 - 1-3 limes, juiced
- For garnish
 - Toasted pecans/pepitas
 - Cucumber, sliced
 - Peaches, sliced
 - Radishes, sliced
 - Onions, sliced
 - Basil leaves, sliced
 - Tortilla chips

Directions

In a pot, bring water to a rolling boil. Prepare an ice bath and a sheet tray with paper towels and set to the side. Blanch any green chiles you choose to use for 30 seconds, or until they turn bright green and place in the ice bath immediately to rapidly cool. Take out and let them dry on the sheet tray with paper towels. Repeat this process with the basil, however only blanch for 10-20 seconds before pulling. Dice your watermelon into 1" cubes, then toss with salt and lime juice and set to the side. In a blender, blend chiles, lime juice, orange juice, garlic, basil, olive oil, smoked paprika, and salt. Once blended, strain using cheese cloth or a fine-mesh sieve. In a shallow bowl, add your aguachile base, watermelon, and any garnishes you'd like to include and serve as is! * You can let your garnishes sit in the aguachile base to marinate for 15-20 minutes to absorb the flavors more thoroughly.