

Chocolate Dipped Watermelon Slices

3 ingredients · 15 minutes · 4 servings



Directions

1. Slice your watermelon into rounds and then into quarters. Pat as dry as possible with a cloth or paper towel.
2. Spread a large piece of parchment paper across a large baking sheet.
3. Fill one large pot with water and place a smaller pot inside. Bring to a boil then reduce to lowest heat. Ensure no water is able to escape into the smaller pot. Add the dark chocolate to the smaller pot and stir continuously until melted. Remove from stovetop.
4. Tilt the pot with the melted chocolate to one side so that all the chocolate pools. Hold the watermelon by the rind and dip them into the melted chocolate one-by-one. Place on parchment paper. Sprinkle with sea salt immediately (optional).
5. Transfer the chocolate dipped watermelon slices to the fridge for 20 minutes or until chocolate is completely set. Remove from parchment paper and store in an airtight container in the fridge until ready to eat. Enjoy!

Notes

No Sea Salt

Eat as is or sprinkle chocolate with crushed nuts or coconut flakes.

Ingredients

- 1/2 Seedless Watermelon (medium size)
- 3 1/2 ozs Dark Organic Chocolate (at least 70% cacao)
- 1/2 tsp Sea Salt (optional)