

Recipe

Watermelon Sorbet

Make this easy watermelon sorbet using just three ingredients and without an ice cream maker!

PREP TIME: 10 minutes
FREEZING: 4 hours
TOTAL TIME: 4 hours 10 minutes
CALORIES: 30 kcal



Ingredients

- 3 1/2 cups fresh seedless watermelon chunks (about 1/2 medium watermelon)
- 2 tsp freshly squeezed lime juice
- 1/4 cup warm water, as needed
- Raw honey (optional), to taste (if watermelon isn't very sweet)

Instructions

1. Freeze watermelon chunks overnight. I lay mine out on a rimmed baking sheet lined with parchment paper.
2. Place the frozen watermelon chunks in food processor or heavy duty blender, along with lime juice, and allow to sit for 5 minutes to slightly thaw.
3. Blend until smooth. You may need to add some of the warm water and press down with a spatula to help the process along.
4. Eat immediately for a softer texture, or transfer into a freezer-safe container and freeze for 3-4 hours or until firm.

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