



Watermelon Pizza

Ingredients

- 1 large seedless watermelon (cut into 1–2 inch thick rounds)
- 1 cup vanilla Greek yogurt
- 1–2 tablespoons local honey
- ½ cup fresh blueberries
- ½ cup sliced strawberries
- ¼ cup granola (optional, for crunch)
- Fresh mint leaves (optional garnish)

Instructions

1. **Slice the “crust”** cut the watermelon into thick round slices, then cut each round into wedges (like a pizza).
2. **Pat dry** gently blot the top surface with a paper towel so the yogurt will stick better.
3. **Make the “sauce”** in a small bowl, stir together the Greek yogurt and honey until smooth.
4. **Spread & decorate**, spread a layer of the yogurt mixture over each slice. Let kids add their toppings.
5. **Serve immediately**, enjoy right away for the freshest flavor and best texture.

From the Field

Watermelon is a summertime favorite grown throughout the Southeast, including right here in Northwest Florida. With its high water content and natural sweetness, it's a refreshing way to stay cool during hot summer days!