



Tajín Fruit Salad

Adapted from: [Healthy School Recipes](#)

Yield: 50

Serving Size: $\frac{1}{2}$ cup

USDA Meal Components: $\frac{1}{2}$ cup fruit

Ingredients:

- 8 pounds Watermelon, fresh
- 3 $\frac{1}{2}$ pounds Cantaloupe, fresh
- 8 cups Pineapple, canned, chunks, drained (1 #10 can)
- 1 cup Mint, fresh
- 2 ounces Lime Juice
- 2 tsp Tajín (chili lime spice)

Directions:

1. Remove rind from watermelon. Cut watermelon into bite size pieces. A 13 $\frac{1}{4}$ pound whole watermelon should yield 8 pounds of diced watermelon for 50 portions.
2. Remove rind from cantaloupe. Cut cantaloupe in half. Remove the seeds with a large spoon. Cut into bite size pieces.
3. 6 $\frac{1}{4}$ pounds whole cantaloups should yield 3 $\frac{1}{2}$ pounds of diced cantaloupe for 50 portions.
4. Add all fruit to a bowl. Toss with lime juice and mix.
5. Sprinkle Tajín on top of fruit. Gently mix. Serve immediately. Add the Tajín seasoning just before service.
6. Hold cold for service, below 41°F.



Nutrition Facts

50 Servings Per Recipe	Amount Per Serving
Serving Size	1/2 cup
Calories	50
Total Fat	0 g
Saturated Fat	0 g
Cholesterol	0 mg
Sodium	35 mg
Total Carbohydrate	13 g
Dietary Fiber	1 g
Protein	1 g

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