**WATERMELON CURRY**

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**SERVES: 2**

**YIELD: 3 cups**

**4cups**[**seedless watermelon**](https://www.food.com/about/watermelon-56)**, cubed**

**1 1⁄2 teaspoons**[**red chili powder**](https://www.food.com/about/red-chile-powder-640)

**1⁄4 teaspoon**[**ground turmeric**](https://www.food.com/about/turmeric-349)

**1⁄2 teaspoon**[**ground coriander**](https://www.food.com/about/coriander-983)

**1 teaspoon minced**[**fresh garlic**](https://www.food.com/about/garlic-165)

**1⁄4 teaspoon**[**ground cumin**](https://www.food.com/about/cumin-20)

**1⁄4 cup**[**coconut milk**](https://www.food.com/about/coconut-milk-or-cream-145)

**2 teaspoons**[**lime juice**](https://www.food.com/about/lime-260)

**DIRECTIONS**

 **Puree 1 cup of the watermelon cubes, chile powder, turmeric coriander, garlic and cumin in a blender until smooth.**

 **Pour puree into a large skillet or wok and bring to a simmer. Allow to simmer for about 5 minutes, so that the contents have reduced by about half.**

 **Stir in coconut milk and lime juice and continue simmering for another minute.**

 **Add the remaining watermelon cubes and simmer until hot through, about 3 more minutes.**

 **Serve over rice.**