

## Watermelon Strawberry Sorbet

This sorbet is ready in minutes and is the perfect treat on a hot summer day! The best part is, there is no added sugar, and it is packed with vitamins, so you can feel good about eating it! This sorbet stays good in your freezer for up to one month! Enjoy!

### Ingredients:

- 1/2 cup cold water
- 5 cups seedless watermelon, cut into chunks then frozen
- 1 1/4 cup frozen strawberries
- Sweetener to taste
- 2 Tbsp. lemon juice (or according to taste)

### Directions:

1. Place all ingredients in a blender or food processor. Blend until smooth. This may take a few times of scraping down the sides of the blender, and possibly a few extra tablespoons of water.
2. Enjoy the sorbet immediately or place in a Tupperware container to freeze until you are ready to enjoy. You may need to let the sorbet soften for about 5 minutes after removing from the freezer.



Serves 4.

**Portion Count (1 cup):** 1 *purple*

**Calorie Information:** 72 calories, 1g fat, 18g carbohydrate, 2g protein

Recipe courtesy of

*Dashing Dish*