

## Watermelon Fries with Coconut Lime Dip

I'm always looking for creative ways to enjoy fruit in the summer that go



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**TIME**  
**10 min**

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**ChefManiac**

### INGREDIENTS

For the Watermelon Fries:

1 medium seedless watermelon, rind removed and cut into long fry-like strips

2 teaspoons Tajin Classic Seasoning (or more to taste)

For the Coconut Lime Dip:

1 cup coconut yogurt

Zest and juice of 1 lime

1 tablespoon coconut sugar, or to taste

### DIRECTIONS

1. Prep the : DipIn a bowl, combine the coconut yogurt, lime juice, lime zest, and coconut sugar. Mix well until smooth. Adjust sweetness to taste. Refrigerate until ready to serve.
2. Slice the : WatermelonCut your rindless watermelon into long, fry-like sticks. Try to keep them roughly the same size for presentation and dipping ease.
3. Season: Arrange the watermelon fries on a large plate or platter. Sprinkle Tajin generously over the top for that addictive sweet-spicy combo.
4. Serve: Plate with the chilled dip and enjoy immediately. Perfect for sharing - or not!

### SWAPS & NOTES

Yogurt : You can use Greek yogurt if you're not dairy-free.

For a thicker dip, go with coconut cream (chilled).

Sweetener : Maple syrup, agave, or regular sugar can sub in for coconut sugar.

Tajin Substitute : A mix of chili powder, salt, and lime zest can mimic the flavor.

### TIPS FOR SUCCESS

Use a firm watermelon for cleaner cuts and crisp texture.

Chill both the watermelon and the dip before serving - the contrast is so refreshing.

Don't sprinkle Tajin too early or it'll draw out the juices.

**More recipes: [ChefManiac.com](https://chefmaniac.com)**

Original recipe: <https://chefmaniac.com/watermelon-fries-with-coconut-lime-dip/>