

Watermelon Tajin Skewers: The Ultimate Sweet & Spicy Summer Treat

Get ready to dazzle your taste buds with a truly unforgettable summer snack:



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30 min

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INGREDIENTS

2.5 cups watermelon, cut into 2-inch cubes

1/2 lime (juice and zest)

1/2 tablespoon Tajin

1/3 cup cotija cheese, crumbled

2 tablespoons fresh mint, finely chopped

Pinch of flaky salt

Swaps and Notes:

Watermelon: While watermelon is the star, you could experiment with other firm, sweet fruits like cantaloupe or honeydew for a different twist.

Lime: Fresh lime juice and zest are highly recommended for the brightest flavor. If you don't have fresh, a good quality bottled lime juice can work.

Tajin: This chili-lime seasoning is essential for that signature flavor, but if you can't find it, a mix of chili powder, a tiny pinch of cayenne, and a squeeze of lime juice could mimic it.

Cotija Cheese: If cotija cheese isn't available, crumbled feta cheese makes a good substitute due to its salty and tangy profile.

Mint: Fresh mint adds a wonderful coolness and brightness. Don't skip it if you can help it! Fresh cilantro could also be an interesting alternative.

Flaky Salt: A pinch of flaky salt (like Maldon) provides a delightful textural crunch and enhances all the other flavors. Regular salt works fine too.

DIRECTIONS

1. These skewers are incredibly simple to assemble, making them ideal for quick prep!
2. Prepare : Watermelon: Ensure your watermelon is cut into roughly 2-inch cubes. This size is perfect for skewering and provides a good bite.
3. Skewer : Watermelon: Carefully skewer 5-6 pieces of watermelon onto each skewer. If you're using wooden skewers, you might want to soak them in water for 30 minutes beforehand to prevent splinters and burning if they'll be sitting out in the sun for a while.
4. Flavor : Kick: Lay the assembled skewers on a platter. Drizzle them generously with fresh lime juice and then sprinkle with Tajin for that perfect sweet and spicy kick. Adjust the amount of Tajin to your preference - a little goes a long way!
5. Finish with : Toppings: Finish by topping the skewers with crumbled cotija cheese, a sprinkle of finely chopped fresh mint, and a pinch of flaky salt. The combination of these toppings truly elevates the flavor profile.
6. These colorful skewers are perfect for summer gatherings. Enjoy!

SWAPS & NOTES

It's a vibrant, easy-to-make treat that's perfect for backyard BBQs, pool parties, or simply a delightful afternoon indulgence.

Why I Love This Recipe There's something magical about the combination of sweet, savory, and a little bit of heat, and these skewers absolutely nail it.

What I love most is how effortlessly they come together.

You don't need any cooking, just some simple assembly, and you've got a snack that looks as good as it tastes.

TIPS FOR SUCCESS

Chilled Watermelon: Make sure your watermelon is well-chilled before skewering.

It makes for a much more refreshing treat.

Even Cubes: Cutting the watermelon into uniform cubes ensures a consistent look and makes them easier to skewer.

Assemble Just Before Serving: While you can prep the watermelon ahead of time, it's best to assemble and top the skewers just before serving to keep the mint fresh and the cheese from drying out.

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

Original recipe: <https://chefmaniac.com/watermelon-tajin-skewers-the-ultimate-sweet-spicy-summer-treat/>