

Refreshing Watermelon Pizza: A Healthy Summer Treat

Summer calls for light, refreshing, and vibrant treats, and this



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INGREDIENTS

One large slice watermelon (from the center of a large watermelon)

$\frac{1}{2}$ cup vanilla Greek yogurt (plain Greek yogurt also works, add a touch of vanilla extract)

... cup strawberries, sliced or halved

... cup blueberries

... cup blackberries

... cup cantaloupe, diced or balled

... cup honeydew melon, diced or balled

Swaps and Notes:

Watermelon: Choose a firm, seedless watermelon if possible for easier preparation.

Greek Yogurt: Vanilla Greek yogurt adds a nice touch of sweetness. If using plain Greek yogurt, you can stir in $\frac{1}{2}$ teaspoon of vanilla extract and 1-2 teaspoons of honey or maple syrup to sweeten it. Whipped cream cheese (sweetened with a little powdered sugar) or coconut cream (for a dairy-free option) can also be used as a "sauce."

Fruit Toppings: This recipe is incredibly flexible!

Use your favorite summer fruits. Other great options include: Kiwi (sliced)

Raspberries

Grapes (halved)

Mango (diced)

Pineapple (diced)

Cherries (pitted and halved)

Garnish: A sprinkle of shredded coconut, chopped fresh mint, or a drizzle of honey can add extra flair.

Size: You can make one large "pizza" to cut into wedges, or individual smaller "pizzas" from smaller watermelon rounds for a personal touch.

Directions:

Wash Watermelon: Start by giving your whole watermelon a good wash under cold running water. This helps remove any surface dirt before slicing.

Cut Watermelon Slice: Carefully cut a 1 to 2-inch thick circular slice from the very center of the watermelon. This central slice will be the base for your "pizza."

Pat Dry: Gently pat the surface of the watermelon slice dry with some paper towels. This helps the yogurt adhere better and prevents it from becoming too watery.

Cut into Wedges: Lay the circular watermelon slice flat on a cutting board. Using a large, sharp knife, cut the watermelon into 8 equal wedges, just like you would a pizza.

Spread Yogurt: Take each watermelon wedge and spread approximately 1 tablespoon of vanilla Greek yogurt evenly over the top surface. You don't need to go all the way to the rind.

Arrange Toppings: Now for the fun part! Artfully arrange your colorful fruity toppings—strawberries, blueberries, blackberries, cantaloupe, and honeydew melon—on top of the Greek yogurt like a vibrant, edible masterpiece. Be creative with your arrangement!

Serve Immediately: This Watermelon Pizza is best enjoyed fresh and immediately after assembling. Serve it chilled and enjoy every juicy, fruity bite!

Tips for Success:

Choose a Good Watermelon: A ripe, sweet watermelon is key. Look for a dull-looking melon (shiny usually means under-ripe), a large, creamy yellow spot on its underside, and it should feel heavy for its size.

Even Slices: Cutting a thick, even slice of watermelon ensures a sturdy base for your "pizza."

Pat Dry: Don't skip patting the watermelon dry. This helps prevent the yogurt from sliding off and becoming watery.

Chill Ingredients: Ensure your watermelon and Greek yogurt are well chilled before assembling for the most refreshing taste.

Serve Immediately: Watermelon releases water over time, so this "pizza" is best served right after it's made to maintain its texture and freshness.

Serving Suggestions and Pairings:

Summer parties and barbecues: A light, refreshing alternative to heavier desserts.

Poolside snacks

DIRECTIONS

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12. Serve : Immediately: Watermelon releases water over time, so this "pizza" is best served right after it's made to maintain its texture and freshness.
13. Serving Suggestions and Pairings: This Watermelon Pizza is a delightful standalone snack or dessert. It's especially perfect for:
14. Summer parties and barbecues: A light, refreshing alternative to heavier desserts.
15. Poolside snacks
16. Kids' parties (they love helping to decorate!)
17. A healthy breakfast or brunch addition.
18. For other fantastic refreshing treats, you might also enjoy:
19. My This : Blueberry Lemonade is My Favorite Refreshing Drink for Sunny Days for a perfect summer beverage.
20. For other no-bake summer delights, check out my This Easy Ice Cream Sandwich Cake is My Favorite No-Bake Summer Dessert.
21. Storage and Leftover Tips: This Watermelon Pizza is truly best enjoyed fresh. Due to the high water content of watermelon and the yogurt topping, it doesn't store well once assembled. If you anticipate leftovers or want to prep ahead, keep the watermelon slice, Greek yogurt, and fruit toppings stored separately in airtight containers in the refrigerator. Assemble the "pizza" just before serving.
22. More Recipes You Will Love: If you loved the light, refreshing, and easy nature of this watermelon pizza, you'll definitely want to explore some of these other fantastic snack and dessert recipes:
23. For a sweet no-bake craving, check out my : This Edible Cookie Dough is My Favorite No-Bake Treat for Late Night Cravings.
24. My These : No-Bake Monster Cookie Energy Balls Are My Favorite Snack to Keep on Hand are perfect for a quick energy boost.
25. And for a classic, crowd-pleasing dessert that feels like a warm hug, my This Big Family Banana Pudding is My Favorite Classic Dessert to Feed a Crowd is always a huge hit.

SWAPS & NOTES

Watermelon: Choose a firm, seedless watermelon if possible for easier preparation.

Greek Yogurt: Vanilla Greek yogurt adds a nice touch of sweetness.

If using plain Greek yogurt , you can stir in ½ teaspoon of vanilla extract and 1-2 teaspoons of honey or maple syrup to sweeten it.

Whipped cream cheese (sweetened with a little powdered sugar) or coconut cream (for a dairy-free option) can also be used as a

"sauce." Fruit Toppings: This recipe is incredibly flexible!

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

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