

## Watermelon Pizza: The Ultimate Healthy & Refreshing Summer Treat

fun, interactive, and incredibly refreshing "pizza" experience



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### INGREDIENTS

One large, ripe slice of watermelon (from the center of the melon, about 1-2 inches thick)  
1/2 cup vanilla Greek yogurt  
1/2 cup fresh strawberries, hulled and sliced or halved  
1/2 cup fresh blueberries  
1/2 cup fresh blackberries  
1/2 cup cantaloupe, cut into small cubes or melon balls  
1/2 cup honeydew melon, cut into small cubes or melon balls

### DIRECTIONS

1. Prepare the Watermelon: Start by giving your watermelon a good wash under cool running water to clean the rind thoroughly. Once washed, carefully cut a 1 to 2-inch thick circular slice from the very center of the watermelon. This provides the ideal "pizza crust."
2. Pat Dry: Lay the circular watermelon slice flat on a clean surface or a large cutting board. Using some paper towels, gently but thoroughly pat the surface of the watermelon slice dry. This step is important as it helps the Greek yogurt adhere better and prevents it from becoming watery.
3. Cut into Wedges: Once dried, carefully cut the large watermelon slice into 8 equal wedges, just like you would a pizza. You can leave them intact on the cutting board as a full circle or separate them slightly for individual "slices."
4. Spread the Yogurt: Take your vanilla Greek yogurt. For each watermelon wedge, spread about 1 tablespoon of Greek yogurt evenly over the surface of the watermelon. Don't go too thick, or it might slide off.
5. Arrange Fruity Toppings: Now, it's time to unleash your inner artist! Arrange your prepared fruity toppings-the sliced strawberries, blueberries, blackberries, cantaloupe cubes, and honeydew melon cubes-on top of the yogurt on each watermelon wedge. Be creative and arrange them like a colorful masterpiece!
6. Serve Immediately: Serve your beautiful Watermelon Pizza immediately and enjoy! This treat is best enjoyed fresh when the watermelon is crisp and the yogurt is cool.

## SWAPS & NOTES

**Watermelon Slice Thickness:** A 1 to 2-inch thick slice provides a sturdy base.

Too thin, and it might break; too thick, and it can be difficult to eat.

**Greek Yogurt:** Vanilla Greek yogurt adds a nice hint of sweetness.

You can use plain Greek yogurt for less sweetness, or even a coconut-flavored yogurt for a tropical twist.

### TIPS FOR SUCCESS

**Choose a Ripe Watermelon:** A perfectly ripe watermelon will be sweet and juicy, forming the best base for your pizza.

Look for a dull-looking melon with a creamy yellow underside.

**Chill Ingredients:** Ensure all your fruits and Greek yogurt are well-chilled before assembly for the most refreshing experience.

**Pat Dry Thoroughly:** Don't skip patting the watermelon dry!

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

Original recipe: <https://chefmaniac.com/watermelon-pizza-the-ultimate-healthy-refreshing-summer-treat/>