

# Spicy Watermelon Chicken Salad

A refreshing and unique main dish combining juicy watermelon with tender grilled chicken and a spicy lime dressing. Perfect for a light, flavorful meal on warm days.



Main Dish

**25 min**

Total time

**Easy**

Difficulty

**320**

kcal / serving

## Ingredients

- 150g boneless chicken breast
- 1 cup watermelon cubes
- 1/4 cup cucumber, diced
- 1 tbsp fresh mint, chopped
- 1 small red chili, finely chopped
- 1 tbsp lime juice
- 1 tsp olive oil
- Salt and pepper to taste

## Steps

- 1 Season the chicken breast with salt and pepper.
- 2 Heat olive oil in a pan over medium heat and grill the chicken until fully cooked, about 5-6 minutes per side.
- 3 Let the chicken rest for a few minutes, then slice thinly.
- 4 In a bowl, combine watermelon cubes, diced cucumber, chopped mint, and red chili.
- 5 Add lime juice and toss gently to mix.
- 6 Arrange the watermelon salad on a plate and top with sliced grilled chicken.
- 7 Serve immediately for a fresh and spicy meal.