

Foodnity Recipes

# Easy Watermelon Sorbet

A quick, healthy watermelon sorbet perfect for hot days.

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|---|---|---|
| **10 min**<br>Prep time | **10 min**<br>Total time | **4**<br>Servings |
| **Easy**<br>Difficulty | **American**<br>Cuisine | |

## Ingredients

### Main Ingredients

- [ ] 4 cups seedless watermelon, cubed and frozen
- [ ] 2 tbsp fresh lime juice
- [ ] 2 tbsp agave syrup
- [ ] Pinch of sea salt
- [ ] 5 fresh mint leaves, optional

### Optional Garnish

- [ ] Fresh mint sprigs
- [ ] Lime zest

## Instructions

1. Place frozen watermelon cubes in a blender; add lime juice, agave, and sea salt.
2. Blend on high until the mixture is completely smooth and bright pink.
3. Taste and adjust sweetness or acidity; add a few mint leaves if using, then blend briefly.
4. Spread the puree in a shallow metal pan; cover and freeze for 30 minutes.
5. Remove from freezer, stir vigorously with a spatula to break ice crystals; repeat every 30 minutes for 2 hours until creamy.
6. Scoop into chilled bowls, garnish with mint sprigs or lime zest, and serve immediately.

### Nutrition per serving

| 90 kcal | 2 g | 22 g | 0 g |
|---|---|---|---|
| Calories | Protein | Carbs | Fat |

### Tips & notes

- If the mixture becomes too hard, let it sit at room temperature for 5-10 minutes before stirring.
- A frozen metal bowl can be used for quick chilling of the serving bowls.
- For extra zing, add a thin slice of jalapeño during the blend.