Watermelon Tomato Cooler



What You'll Need

› 2 cups watermelon chunks
› 8 Red Sun Farms Sweetpops tomatoes
› ½ cup kombucha
› 1 tbsp lime juice
› 1 tbsp maple syrup
› Pinch of sea salt
› 4 Red Sun Farms English cucumber slices, with each slice cut into 4 pieces

Directions

1. Place the watermelon, tomatoes, kombucha, lime juice, maple syrup and sea salt in a blender. Blend until smooth.
2. Pour through a strainer and transfer into a container suitable for chilling in the refrigerator. Add the cucumbers. Chill for at least 1 hour.
3. Pour into glasses and serve.