Watermelon Tomato Cooler



Refreshing for a hot summer day!

Timing

Prep time	Total time	Skill level
5 mins	**10 mins**	**Easy**

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.