

# Cold Melon Soup

## with Watermelon Cooler and Greek Yogurt

4 C watermelon, cubed

2 C cantaloupe, cubed

1 C honeydew melon, cubed

2 C Watermelon Cooler tea, steeped and chilled

1 C Greek yogurt

1 T honey (optional)

Juice of 1 lime

Fresh mint leaves for garnish

**STEEP THE TEA:** Steep 2 tablespoons of Watermelon Cooler tea in 2 cups of hot water for about 5-7 minutes. Strain and chill.

**PREPARE THE MELONS:** Blend the watermelon, cantaloupe, and honeydew melon until smooth.

**COMBINE INGREDIENTS:** Add the chilled tea, Greek yogurt, honey (if using), and lime juice to the blended melons. Blend again until smooth and creamy.

**CHILL THE SOUP:** Transfer to a bowl or pitcher and chill for at least 1 hour.

**SERVE:** Pour into bowls and garnish with fresh mint leaves.