

Prep Time: 15 minutes

## Chilled Papaya and Watermelon Soup with Lemon Coriander Cream

### Ingredients

- 2 cups cubed papaya (1-inch cubes)
- 2 cups cubed seedless watermelon (1-inch cubes)
- 1 1/2 cups coconut water
- 1/4 cup fresh lime juice
- 1 tablespoon finely chopped fresh jalapeño pepper
- 1 teaspoon kosher salt
- 1 teaspoon McCormick® Gourmet Collection® Ground Coriander, divided
- 1/3 cup crème fraîche or sour cream
- 2 teaspoons fresh lemon juice
- 1 teaspoon sugar

### Directions

1. Place papaya, watermelon, coconut water, lime juice, jalapeño, salt and 1/2 teaspoon of the coriander in blender container; cover. Blend until smooth. Refrigerate until ready to serve.
2. Mix crème fraîche, lemon juice, sugar and remaining 1/2 teaspoon coriander in small bowl. Refrigerate until ready to serve.
3. To serve soup, ladle into serving bowls. Drizzle each serving with a heaping tablespoon of Lemon Coriander Cream. Serve immediately.

Makes 5 servings.

**Test Kitchen Tip:** Coconut water is the thin clear liquid inside a young coconut and shouldn't be confused with coconut "milk". Coconut water is available in the Latin aisle of most supermarkets and is labeled as either coconut water or coconut juice.