

Refreshing Watermelon Salad

Makes 4 servings

Ingredients:

- 4 cups cubed seedless watermelon
- 1/2 cup crumbled feta cheese
- 1/4 cup chopped fresh mint leaves
- 2 tablespoons olive oil
- 1 tablespoon balsamic vinegar
- Salt and black pepper to taste



Directions

1. In a large bowl, combine the watermelon cubes, feta cheese, and chopped mint.
2. In a small bowl, whisk together olive oil, balsamic vinegar, salt, and pepper.
3. Pour the dressing over the watermelon mixture and toss gently to combine.
4. Serve immediately or chill for up to one hour before serving.

Cooking Tidbit

Use cold watermelon straight from the fridge for a crisp, refreshing bite. Try adding thinly sliced red onion or cucumber for extra crunch and contrast.