

Watermelon Salad with Feta and Mint

This refreshing salad is perfect for summer cookouts and pairs well with whatever you are grilling.

Ingredients:

For the dressing

2 tablespoons extra-virgin olive oil

3 tablespoons lime juice

½ garlic clove, minced

¼ teaspoon sea salt

For the salad

5 cups cubed watermelon

1 cup diced English cucumber

¼ cup thinly sliced red onions

⅓ cup crumbled feta cheese

1 avocado, cubed

⅓ cup torn mint or basil leaves

Instructions

1. In a small bowl, whisk together the olive oil, lime juice, garlic and salt; set aside.
2. Arrange watermelon, cucumber, and red onions on a large plate or platter. Drizzle with half the dressing.
3. Top with the feta, avocado, mint, and drizzle with remaining dressing.

Makes 4 servings

