Watermelon Salad

This is a great summer salad. It is surprisingly tasty, combining the sweetness of the watermelon with the feta cheese and mint.

Ingredients

- Small seedless watermelon
 (3 cups cubed or balled)
- 1 seedless cucumber (1 1/2 cups sliced)
- 1/3 cup crumbled feta cheese
- 3 Tbsp. olive oil
- 1 Tbsp. lime juice



- 1/4 tsp. salt
- 1/4 tsp. pepper
- 2 Tbsp. mint leaves

Equipment

Large bowl

Ø	Description	Time (min)
	Cut 1" cubes of watermelon (3 cups)	5
	Rinse and slice cucumber (1 1/2 cups)	3
	Rinse mint and remove leaves. Pat dry and then mince.	3
	In a small bowl, whisk together 3 Tbsp. olive oil, 1 Tbsp.	2
	lime juice, and 1/4 tsp. salt and 1/4 tsp. pepper	
	Combine watermelon and cucumber in a large bowl	1
	Drizzle dressing onto watermelon and toss to coat	1
	Sprinkle with 1/3 cup feta cheese. Sprinkle with mint.	1
	Transfer to a serving bowl, if necessary, sprinkle with mint leaves	2
	Total Time	18