

# Watermelon and Tomatillo Salad

The original version of this recipe is from Pati's Mexican Table. We made it for our cookbook dinner group in Ann Arbor.



## Ingredients

- 2 tsp. chopped mint
- 1 jalapeno chili
- 2 limes (3 Tbsp. juice)
- 1 1/2 tsp. white vinegar
- 1 tsp. course salt
- 3 Tbsp. olive oil
- 3 Tbsp. vegetable oil
- 6 cups seeded watermelon cubes
- 12 tomatillos
- 4 oz. feta cheese crumbles

## Equipment

- Bowls

## Watermelon and Tomatillo Salad:

<input checked="" type="checkbox"/>	Description	Time (min)
	Rinse and chop 2 tsp. mint leaves	2
	Cut 1 jalapeno chili in half. Remove the seeds and then chop finely (1 Tbsp.)	3
	Squeeze 2 lime to gather 3 Tbsp. juice	2
	Cut 6 cups seedless watermelon cubes	10
	Remove husks from 12 tomatillos, rinse, quarter, and then slice thinly (3 cups)	10
	In a small bowl, combine mint, jalapeno, lime juice, 1 1/2 tsp. vinegar, 3 Tbsp. olive oil, 3 Tbsp. vegetable oil, and 1 tsp. salt and then allow to sit to make a dressing	7
	In a large bowl, combine watermelon cubes and tomatillo slices	5
	Toss watermelon with dressing and then sprinkle with 4 oz. crumbled feta cheese	2
	Garnish with chopped mint and serve	1
	Total	42 min.