

GUASTELLO'S VILLAGE MARKET

Watermelon Salad with Feta and Cucumber

Serves 4

Ingredients

for the honey vinaigrette

2 tbsp honey

2 tbsp lime juice

1 tbsp olive oil

pinch of salt

for the watermelon salad

1 5 lb. watermelon, peeled, cut into cubes

1 English (or Hot House) cucumber, cubed (about 2 cupsful of cubed cucumbers)

15 fresh mint leaves, torn

15 fresh basil leaves, torn

1/2 cup crumbled feta cheese, more to your liking

In a small bowl, whisk together the honey, lime juice, olive oil and pinch of salt. Set aside for a moment.

In a large bowl or serving platter with sides, combine the watermelon, cucumbers, and fresh herbs.

Top the watermelon salad with the honey vinaigrette and gently toss to combine. Top with the feta cheese and serve!

Credit: themediterraneanandish.com