

Mediterranean Watermelon Salad

Serves 6

Ingredients

For the Honey Vinaigrette

2 tbsp honey

2 tbsp lime juice

1 to 2 tbsp quality extra virgin olive oil (I used Greek Early Harvest)

pinch of salt

For the Watermelon Salad

½ watermelon, peeled, cut into cubes

1 English (or Hot House) cucumber, cubed (about 2 cupful's of cubed cucumbers)

15 fresh mint leaves, chopped

15 fresh basil leaves, chopped

½ cup crumbled feta cheese, more to your liking

Instructions:

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!

Tip for Make-Ahead: If you need to make this watermelon salad ahead of time, you can peel and cube the watermelon and cucumber, and prepare the remaining ingredients, then store each in the fridge in separate containers. Add the dressing and mix the salad together just a few minutes before serving.

Credit: themediterraneandish.com