

# Minted Watermelon & Feta Salad

## Ingredients

- 5 cups cubed seedless watermelon (chilled)
- ½ cup crumbled feta cheese
- ¼ cup fresh mint leaves, chopped or torn
- 1 tbsp extra virgin olive oil
- 1 tbsp fresh lime juice
- Pinch of salt and black pepper, to taste

### *Optional Add-ins:*

- ½ cup thinly sliced cucumber
- 2-3 tbsp thinly sliced red onion



## Instructions

1. Add the cubed watermelon to a large bowl.
2. If using, add the cucumber and red onion.
3. Drizzle with olive oil and lime juice. Gently toss to coat.
4. Add crumbled feta and mint. Toss lightly again to combine.
5. Season with salt and pepper. Serve right away or chill for 15-20 minutes.

## Note & Storage

- Use seedless watermelon for easy prep and clean bites.
- Add feta just before serving to keep its texture.
- Fresh mint is key - avoid using dried.
- Try balsamic glaze or arugula for extra flavor.
- Chill leftovers up to 1 day. Don't freeze - watermelon turns mushy.