

# Watermelon and Feta Cheese Salad

## Description

Watermelon and feta cheese salad is a refreshing blend of flavors that is sure to please. The combination of the sweet and juicy watermelon, the salt of the feta cheese, and the refreshing mint leaves work together perfectly.

## Ingredients

- 1 cup fresh mint leaves, chopped
- 1 1/2 qts Small seedless watermelon
- 1 cup fat free feta cheese, crumbled
- 3 tbsps lime juice, fresh
- 1 pinch sea salt (to taste)
- 1 tsp serrano chile, seed and diced (reduce amount to adjust heat level)
- 3/4 cup small purple onion - sliced paper thin (optional)
- 3/4 cup Kalamata olives, pitted

## Instructions

Chop onion  
Add lime juice  
Crumble feta cheese  
Chop mint  
Add salt  
Add pepper - optional  
Chop 1/2 water melon in 2 inch chunks  
Mix in bowl and place in refrigerator fo 2 hour - 4 hours  
Slice 1/2 watermelon for presentation in plate  
Spoon melon mixture from bowl over the top of sliced watermelon  
Add fresh mint sprigs for garnish



## Summary

**Yield:** 6

**Prep Time:** 20 minutes

**Category:** Salads

**Cuisine:** American

**Tags:** watermelon, fruit salad, feta cheese