

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



Summary

Yield: 6

Prep Time: 20 minutes

Category: Salads

Cuisine: American

Tags: watermelon, fruit salad, feta cheese

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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