



Watermelon & Feta Salad



Prep Time: 10 minutes

Makes: 4 servings

INGREDIENTS

- 4 cups Watermelon, cubed into 1/2-inch pieces
- 1/3 cup Feta cheese, crumbled
- 2 tablespoons Mint, chopped
- 1 1/8 teaspoons White onion, chopped
- 2 tablespoons Olive oil
- 2 tablespoons Red wine vinegar
- 2 teaspoons Agave or Honey
- Pinch of salt

TIP

- Don't have mint? Fresh basil would also taste great in this salad!

DIRECTIONS

- **CUT** the watermelon into 1/2-inch sized cubes. **MEASURE** out 4 cups and put in a large bowl.
- **MEASURE** the crumbled feta cheese and **ADD** to the bowl.
- **CHOP** the mint and onion and add those to the bowl.
- In a separate bowl, **WHISK** together the olive oil, red wine vinegar, agave or honey, and a pinch of salt, and **ADD** to the large bowl with the other ingredients.
- **TOSS** thoroughly and **SERVE**.