



Watermelon Mint Salad

FRESH
•
COOL
•
HEALTHY



A cool, juicy summer salad with refreshing mint, crisp cucumber, and salty feta cheese.



PERFECT
FOR SUMMER
PICNICS &
BBQs!

INGREDIENTS:

Serves 4-6

- 6 cups watermelon cubes
- 1 cucumber, sliced or diced
- 1/3 cup crumbled feta cheese
- 2-3 tbsp fresh mint leaves, chopped or torn
- 1 tbsp fresh basil ribbons (optional)
- 1/4 cup thinly sliced red onion (optional)



LIME HONEY DRESSING:

- 2 tbsp olive oil
- 1 tbsp lime juice
- 1 tsp honey ~ Pinch of salt
- Black pepper to taste



INSTRUCTIONS:

- 1 Cut watermelon into bite-sized cubes.
- 2 Add watermelon, cucumber, mint, basil, and onion to a large bowl.
- 3 Whisk together olive oil, lime juice, honey, salt, and pepper.
- 4 Drizzle dressing over salad and toss gently.
- 5 Sprinkle feta cheese on top before serving.



OPTIONAL VARIATIONS: Add blueberries for extra sweetness. Use goat cheese instead of feta. Add toasted pistachios or pecans for crunch. Add arugula for a peppery flavor.



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