



Watermelon Salad with Feta and Mint

SERVINGS: 6-8

PREPPING TIME: 15 MIN

CHILLING TIME: 30 MIN

Ingredients

- 1 medium-sized watermelon (seeded or seedless, depending on your preference)
- 1 cup crumbled feta cheese
- 1/2 cup fresh mint leaves, chopped
- 1/4 cup red onion, thinly sliced
- 1/4 cup extra-virgin olive oil
- 3 tablespoons balsamic vinegar
- Salt and pepper to taste

Directions

1. Cut the watermelon into bite-sized cubes, removing any seeds if using a seeded watermelon. Place the watermelon cubes in a large serving bowl.
2. Add the thinly sliced red onion and chopped mint leaves to the bowl with the watermelon.
3. In a small bowl or jar, mix the extra-virgin olive oil and balsamic vinegar together. Season with salt and pepper to taste.
4. Drizzle the dressing over the watermelon, red onion, and mint mixture, and gently toss to combine.
5. Sprinkle the crumbled feta cheese on top of the salad.
6. Chill the salad in the refrigerator for at least 30 minutes to let the flavors meld together.
7. Serve the watermelon salad cold as a refreshing side dish or appetizer at your next summer gathering. Enjoy!

The Watermelon Salad with Feta and Mint is a refreshing and vibrant dish that brings together the sweetness of watermelon, the saltiness of feta cheese, and the fresh aroma of mint leaves. Perfect for warm weather gatherings, this simple yet flavorful salad can be prepared in just 15 minutes and serves 6 to 8 people. The combination of red onion, balsamic vinegar, and extra-virgin olive oil dressing adds depth to the dish, while the chilling process allows the flavors to meld together beautifully. Enjoy this delightful watermelon salad as a light appetizer or side dish that is sure to brighten up any summer table.