



WATERMELON SALAD

- Prep Time: 10min
- Serves: 6

Ingredients:

- 3 cups of cubed seedless watermelon (approx 1" cubes)
- 5 oz. baby arugula (or any other lettuce you have in the fridge)
- $\frac{3}{4}$ cup whole kalamata olives (pitted)
- $\frac{1}{2}$ cup crumbled low or reduced-fat Feta cheese
- Half a red onion red onion, thinly sliced or shaved, a little goes a very long way, believe us.
- $\frac{1}{4}$ teaspoon Salt
- 1 teaspoon olive oil
- 2 tablespoons of white vinegar

Directions

For balsamic vinaigrette:

- Slice and cube the watermelon, removing the rind and making approximately one-inch cubes.
- Place arugula to a serving bowl.
- Finally, add the watermelon, the onion, feta and olives to the serving bowl. Drizzle with the vinegar and olive oil and add the right amount of salt for your taste. Stir gently so that all ingredients meld together.

