

Watermelon Salad with Feta & Mint

The most simple and delicious watermelon salad with long-time flavor pairing favorites, feta cheese and fresh mint. It's a classic for a reason!

Ingredients

- 4 cups cubed watermelon
- 1/2 English cucumber, cut into 1/4 inch half moons
- 1/2 small red onion, thinly sliced
- 1/4 cup crumbled feta cheese
- 2 tablespoons fresh mint, roughly chopped
- 1/4 cup lemon vinaigrette or Greek dressing

Instructions

1. Drizzle vinaigrette in bottom of a large canning jar.
Layer with watermelon, cucumber, red onion, feta and mint.
2. Cover tightly with lid and shake to combine.
Keep refrigerated until ready to serve.



FLESH
Sweet &
Salty!

**Find
more
salad
recipes
here!**



Sweet Watermelon Pizza

Healthy enough for breakfast and sweet enough for dessert!

Ingredients

- 1 Watermelon round cut into 1" (for crust)
- Varied amount of shredded coconut
- Varied amount of Greek yogurt of choice
- Varied amount of mint
- Varied amount of berries of choice (blueberries, strawberries, blackberries)
- Varied amount of slivered almonds

Instructions

1. Spread yogurt to cover watermelon leaving room to hold the rind.
2. Sprinkle watermelon pizza with coconut, mint, berries and almond toppings as desired.



Find more recipes at watermelon.org

