



Watermelon Salad

Start to finish: 15 minutes

Serves: 4

INGREDIENTS:

2 ounces rice wine vinegar
1 lime, juiced
1 ounce honey
1/2 cup olive oil
Sea salt, to taste
Cracked black pepper, to taste
1 small, ripe whole or pre-cut watermelon, cut into thick triangles*
1/4 ounce fresh basil
1 ounce feta cheese, crumbled
2 shallots, peeled and shaved or sliced into thin rings and rinsed in cold water to remove intensity
1/2 cup macadamia nuts, chopped
1 small cucumber, cut into thin rings
1 small jalapeño (optional), shaved into very thin rings

DIRECTIONS:

In a small bowl, combine vinegar, lime juice, honey and olive oil. Whisk together until blended. Add salt and pepper to taste. Set aside.

To build the salad, place watermelon slices on a plate. Drizzle with dressing. Top with basil, feta, shallots, macadamia nuts, cucumber and jalapeño.

**Pre-cut, ready-to-eat watermelon can be purchased in your grocery store's produce section.*