

Watermelon Salad with Feta and Mint



**GREATER
CHICAGO**
- FOOD -
DEPOSITORY.

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Serves: 4

Prep: 15 minutes

INGREDIENTS

- 2 tablespoons olive oil
- 3 tablespoons lime juice
- 1/2 garlic clove, minced
- 1/4 teaspoon salt
- 5 cups watermelon, cubed
- 1 cup cucumber, diced
- 1/4 cup onion, thinly sliced
- 1/3 cup crumbled feta cheese
- 1/2 cup mint or basil leaves, chopped*
- 1 avocado, diced (optional)
- 1 jalapeno, diced (optional)
- Salt

DIRECTIONS

1. In a small bowl, whisk together the olive oil, lime juice, garlic and 1/4 teaspoon of salt to make the dressing.
2. Cut watermelon, cucumber, onion, and avocado and jalapeno if using. Add to a large bowl. Top with feta cheese and mint or basil.
3. Drizzle dressing over salad. Mix gently to combine. Serve.

*Substitutions

1/2 cup mint or → 3 tablespoons dried



Nutrition Information

Serving Size: 1/4 of recipe

Calories	165
Total fat	10g
Saturated Fat	3g
Cholesterol	11mg
Sodium	295mg
Carbohydrates	18g
Fiber	2g
Sugars	13g
Protein	4g

Recipe source: loveandlemons.com