
All American Watermelon Salad

Total time: 25 min Yield: 4 Servings

Ingredients

- 1 small seedless watermelon (cut off the rind and cut into small 1" cubes)
- 1 small cucumber (peeled and sliced)
- 4 oz feta cheese (crumbled)
- 1 pkg cherry tomatoes (wash and cut in half)
- 1 pkg arugula (5 oz. package)
- 1 cup whole fresh mint leaves (julienned)
- 1 lemon (zested)
- 2 lemons (juiced)
- 1/4 cup freshly squeezed orange juice
- 1 large shallot (minced)
- 1 Tbsp honey
- 1 tsp kosher salt
- 1/2 tsp freshly ground black pepper
- 1/2 cup olive oil

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Instructions

In a medium size bowl, zest one lemon and add the juice of both lemons. Next whisk in the orange juice, shallots, honey, salt, and pepper. Slowly pour in the olive oil, whisking constantly, to form an emulsion.

Place all salad ingredients (watermelon, cucumber, feta cheese, cherry tomatoes, arugula, mint leaves) into a large bowl or platter and drizzle enough vinaigrette to coat lightly and toss evenly. Serve immediately for a light lunch or refreshing starter to your meal.

Recipe brought to you by:

Chef Ryan Covert

Source:

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