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# Ultimate Watermelon Avocado Stack

## Description

When summer is here, watermelon is abundant and as sweet as honey. Take advantage and serve a healthy, fresh side or appetizer that is full of nutrients and a sweet-salty goodness.

Total time: 30 min   Yield: 4 servings

## Ingredients

1/2 cup water  
1/2 cup white sugar  
8 to 10 fresh basil leaves  
8 seedless watermelon wedges (palm sized)  
1 to 2 large ripe avocados (seeded, skin removed, sliced thin)  
1/4 cup crumbled feta cheese  
fresh ground black pepper

Prep Time: 15 min   Cooking Time: 15 min   Total Time: 30 min

## Instructions

Start with preparing the basil simple syrup. In a small pot or sauce pan, bring water to a gentle simmer, add the sugar and stir until sugar has completely dissolved. Remove from heat and cool until room temperature. Pour liquid into a processor or blender, add fresh basil leaves and pulse until leaves are fully blended. Set aside.

Place the watermelon wedges on a serving platter and fan a few avocado slices on each wedge. Sprinkle crumbled feta over the wedges, grind fresh black pepper and drizzle with basil simple syrup. Garnish with more fresh basil if desired.

## Recipe brought to you by:

Chef Michi Holland