
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:

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