

Watermelon Feta Salad

(Total time: 15 minutes, yields 6 servings)

Ingredients:

1/4 c. (60 mL) extra-virgin olive oil
2 tbsp. red wine vinegar
1/2 tsp. kosher salt
3 c. cubed seedless watermelon (around half of a large watermelon)
1 c. medium cucumber, chopped
1 c. crumbled feta (150 g)
1/2 c. red onion, thinly sliced (one small onion)
1/2 c. coarsely chopped mint (if you have it... I did not)
Flaky sea salt, for garnish (optional)

Directions:

1. In a small bowl, whisk together olive oil, red wine vinegar, and salt.
2. In a large serving bowl, combine watermelon, cucumber, feta, red onion, and mint. Pour over dressing, tossing to combine.
3. Garnish with more mint and flaky sea salt.