

INGREDIENTS

- 3 lbs Seedless Watermelon
- 1 tbsp Lemon Juice
- 4 Lemons, zested
- 3 tbsp Extra Virgin Olive Oil
- ¼ cup Fresh Mint Leaves
- 4 oz Arugula
- 4 oz Feta Cheese
- Salt and Pepper, to taste

DIRECTIONS

1. Remove the rind from the watermelon and cut into 1-inch cubes. Place watermelon in a large bowl.
2. Add lemon juice and half of zest into the bowl with watermelon. Add oil, mint, and arugula and toss until evenly dressed.
3. Transfer to wide, shallow bowl or a large plate and spread evenly. Crumble feta over the top. Sprinkle with remaining lemon zest. Drizzle with more olive oil and a few grinds of black pepper. Enjoy!



Watermelon Feta Salad

Gluten Free | Vegetarian

Yield:
5 Servings

Prep Time:
20 Min

Cook Time:
0 Min