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Watermelon Cucumber Feta Salad

DRESSING

- 2 Tbsp Honey or Maple Syrup
- 2 Tbsp Lime Juice (about 1 whole lime)
- 1-2 Tbsp Extra Virgin Olive Oil
- Salt & Pepper to taste

SALAD:

- 5 cups of Watermelon, bite-size cubes
- 2 cups of English Cucumber, diced
- 15 fresh Mint leaves, chopped
- 15 fresh Basil leaves, chopped
- 1/2 cup Feta Cheese, crumbled

1. **Make the Dressing:** In a small bowl, whisk together dressing ingredients. Set aside
2. **Make the Salad:** In a Large Mixing bowl, combine the watermelon, cucumber and herbs. Mix in the dressing.
3. **Finish & Serve:** In a large serving bowl or half of the watermelon rind hollowed out, place the mixed salad. Top with feta cheese and a few sprigs of mint & basil



Nutrition Information: Yield: 8 svrgs; Serving Size: 1 cup; Calories: 100; Total Fat 4.5g; Sat. Fat: 1.4g; Chol: 6.3mg; Sodium 106mg; Carbs: 14g; Fiber: .5g; Sugar: 10g; Protein: 2.5g

Adapted from Suzy Karadsheh. <https://www.themediterraneandish.com/watermelon-salad-with-cucumber-feta/#wprm-recipe-container-10600>