

RECIPE OF THE MONTH



Fresh Summer WATERMELON FETA SALAD



A light, refreshing, and vibrant salad that perfectly captures the flavors of summer.



PREP TIME
15 MINUTES



COOK TIME
0 MINUTES



SERVINGS
4-6



DIET TYPE
VEGETARIAN

INGREDIENTS

- 4 cups watermelon, cubed
- 1 cup cucumber, sliced
- ½ cup feta cheese, crumbled
- ¼ cup fresh mint, chopped
- 2 tablespoons olive oil
- Juice of 1 lime
- Salt and black pepper to taste



CHEF'S TIP

For an extra burst of flavor, try adding a sprinkle of chili flakes or a handful of arugula!



DIRECTIONS

- 1 Combine the watermelon, cucumber, feta, and mint in a large bowl.
- 2 Whisk together the olive oil and lime juice in a small bowl.
- 3 Pour the dressing over the salad and gently toss to combine.
- 4 Season with salt and black pepper to taste.
- 5 Chill for 15 minutes before serving to let the flavors meld.



Perfect for
cookouts, picnics,
or a light
summer lunch.



WHY YOU'LL LOVE IT

This salad is hydrating, packed with fresh flavors, and comes together in minutes. It's the ultimate side dish for warm weather days!

NUTRITION INFORMATION (PER SERVING)

CALORIES	CARBS	PROTEIN	FAT	FIBER
150	12g	4g	10g	1g