

Savory Watermelon Salad



“Nothing says summertime like watermelon salad recipes. Put a twist on traditional fruit salads with Betty's Savory Watermelon Salad. Serve this side dish at cookouts, picnics or even backyard BBQs, for a refreshing and standout dish.”

Total Time: 50 min. Prep. 20 min.

Yields: 12 servings

INGREDIENTS:

- 1 teaspoon grated lime zest
- 2 tablespoons fresh lime juice
- 1/4 teaspoon salt
- 5 cups 3/4-inch cubes seedless watermelon
- 1/2 cup diced red onion
- 1/2 cup diced English (seedless) cucumber
- 3 tablespoons thinly sliced fresh basil leaves
- 1/3 cup crumbled feta cheese

DIRECTIONS:

1. In large serving bowl, mix lime zest, lime juice and salt with whisk until well blended. Add remaining ingredients except feta cheese. Gently toss to coat. Refrigerate about 30 minutes or until chilled.
2. Gently stir in feta cheese just before serving.

Tip: This recipe can be made up to 2 hours ahead, covered and refrigerated until ready to serve.

<https://www.bettycrocker.com/recipes/savory-watermelon-salad/59544024-c621-4ce9-b285-f43477de3534>