

Watermelon & Tomato Salad with Feta Cheese

(contributed by Roseann Schleicher)

Ingredients:

4 to 6 tomatoes, chopped into 1 inch cube
1 small seedless watermelon, chopped into 1 inch cube
1 tsp. of Kosher salt
¼ c. Extra Virgin Olive Oil
2 tbsp. of Balsamic Vinegar
Salt & Pepper to taste
1 c. Feta Cheese – cubed or crumbled
Basil or mint leaves, for garnish

Directions:

Combine cubed tomatoes and watermelon in a large non-reactive bowl; toss lightly to combine.
Sprinkle with 1 tsp. of kosher salt. Let stand for 5 minutes.

In a small bowl, whisk the oil and vinegar; season to taste with salt and pepper.

Add Feta Cheese to the tomato and watermelon, then pour the dressing over the mixture. Toss gently to combine.

Mince some basil or mint leaves and sprinkle over the mixture.