Watermelon and Feta Cheese Salad

Description

Watermelon and feta cheese salad is a refreshing blend of flavors that is sure to please. The combination of the sweet and juicy watermelon, the salt of the feta cheese, and the refreshing mint leaves work together perfectly.

Ingredients

- 1 cup fresh mint leaves, chopped
- 1 1/2 qts Small seedless watermelon
- 1 cup fat free feta cheese, crumbled
- 3 tbsps lime juice, fresh
- 1 pinch sea salt (to taste)
- 1 tsp serrano chile, seed and diced (reduce amount to adjust heat level)
- 3/4 cup small purple oinion - sliced paper thin (optional)
- 3/4 cup Kalamata olives, pitted

Instructions

Chop oinion
Add lime juice
Crumble feta cheese
Chop mint
Add salt
Add pepper - optional
Chop 1/2 water melon in 2 inch chunks
Mix in bowl and place in refrigerator fo 2 hour - 4 hours
Slice 1/2 watermelon for presentation in plate
Spoon melon mixture from bowl over the top of sliced watermelon
Add fresh mint sprigs for garnish



Summary

Yield: 6
Prep Time: 20 minutes
Category: Salads
Cuisine: American
Tags: watermelon, fruit salad, feta cheese