



Watermelon Salad

Prep Time	Cooking Time	Total Time	Yields
30 min	-	30 min	4 servings



This quick and colourful watermelon salad is packed with fresh fruits and perfect to cool down on hot summer evenings. Aside from juicy watermelon slices, the recipe includes cherry tomatoes and blue grapes, which add a burst of deep, rich sweetness. If possible, use grapes and tomatoes that had a chance to ripen in the sun for a true taste of summer. A lime vinaigrette with grapeseed oil adds zest to this light salad, while fresh mint leaves bring a fresh kick throughout. We topped this dish with mozzarella, but you could swap in crumbled feta or even ricotta cheese if you prefer.

Instructions

1) Prep the fruits

Divide the watermelon quarter into wedges and cut each wedge into 0.5 cm (0.2 in) thick slices. Cut the grapes and cherry or baby tomatoes in half.

2) Mix the lime vinaigrette

Add the apple vinegar, grapeseed oil, lime juice and finely grated zest into a mixing bowl. Season with salt and black pepper according to your taste. Whisk with a fork to until well combined.

3) Serve the melon salad

Arrange the watermelon slices, grapes and tomato halves on a large serving platter. Sprinkle with bits of mozzarella cheese and mint leaves. Drizzle with the lime vinaigrette and serve right away.

Ingredients

1/4 seedless watermelon, peeled

250 g (1 2/3 cups) Sable or Concord seedless grapes

250 g (1 2/3 cups) yellow and orange cherry or baby tomatoes

125 g (4.5 oz) mozzarella cheese, shredded

2 tbsp apple vinegar

3 tbsp grapeseed oil

juice and zest of 1 organic unwaxed lime
salt

ground black pepper

fresh mint leaves