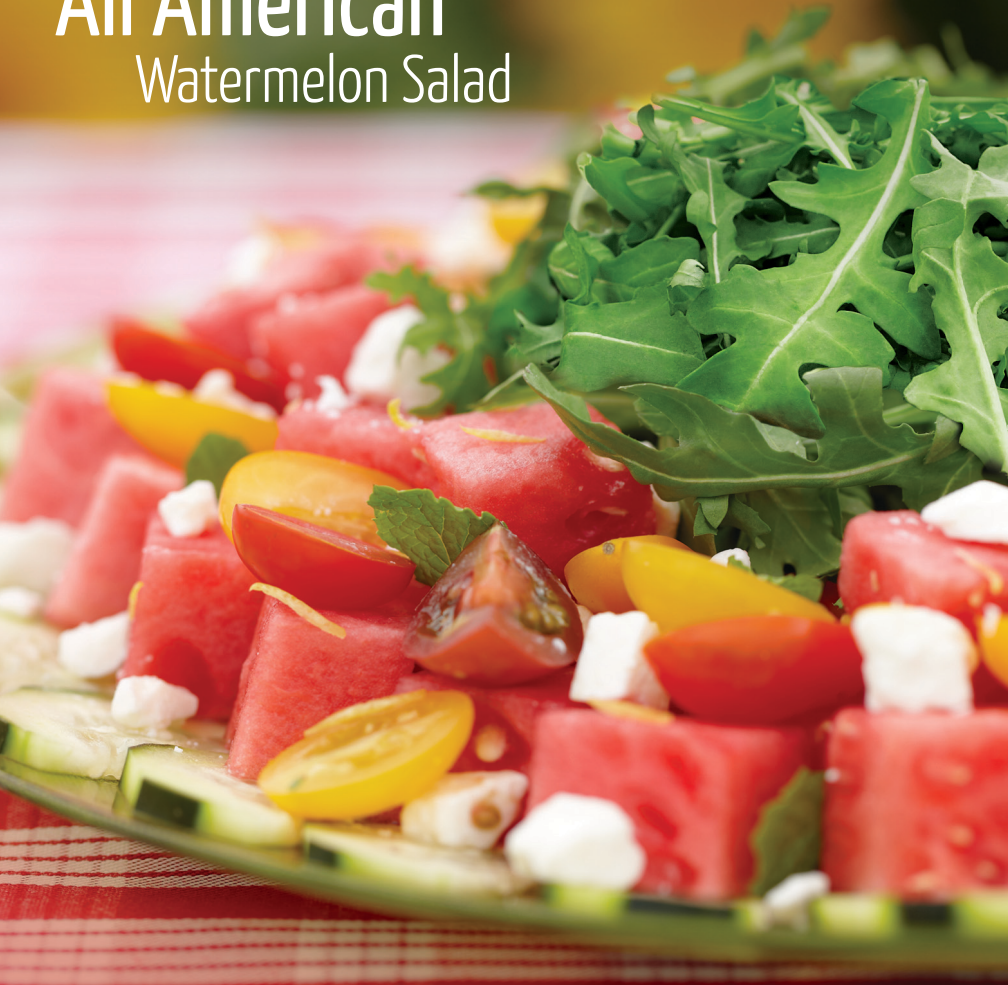


All American Watermelon Salad



what you need

Salad ingredients:

- 1 small seedless watermelon, cut off the rind and cut into small 1 inch cubes
- 1 small cucumber, peeled and sliced
- 1 (4 oz) package of feta cheese, crumbled
- 1 box of cherry tomatoes, wash and cut in half
- 1 (5 oz) package of arugula
- 1 cup whole fresh mint leaves, julienned

Vinaigrette dressing ingredients:

- 1 lemon zested
- ¼ cup or 2 lemons, juiced
- ¼ cup freshly squeezed orange juice
- 1 large shallot, minced
- 1 tablespoon honey [pg. 21](#)
- 1 teaspoon kosher salt
- ½ teaspoon freshly ground black pepper [pg. 16](#)
- ½ cup olive oil [pg. 20](#)

what to do

In a medium size bowl, zest one lemon and add the juice of both lemons. Next whisk in the orange juice, shallots, honey, salt, and pepper. Slowly pour in the olive oil, whisking constantly, to form an emulsion.

Place all salad ingredients into a large bowl or platter and drizzle with enough vinaigrette to coat lightly and toss evenly. Serve immediately for a light lunch or refreshing starter to your meal.

time it takes

Serves 4-6
Total prep time: 25 minutes

