

Watermelon Salad with Mint Dressing

Jacob · 30/09/2024



Prep Time

2

Difficult

Medium

Servings

2 servings

Description

A very fresh sweet and salty salad perfect for a summer barbeque Garnish with an extra sprinkling of feta cheese and some small sprigs of mint

Ingredients

- - ½ small watermelon
- cubed - ½ cup chopped black olives - ¼ cup crumbled feta cheese - ½ red onion
- sliced - 2 tablespoons lime juice - 4 leaves mint
- thinly sliced
- or more to taste - salt and ground black pepper to taste - ¼ cup olive oil

Instructions

1. Combine watermelon
2. olives
3. feta cheese
4. and red onion in a bowl. Combine lime juice
5. mint
6. salt
7. and pepper in a small bowl. Whisk in olive oil until blended. Pour over watermelon mixture; stir until evenly coated. Chill until serving.