

Watermelon Cucumber Salad

Savannah · 28/09/2024



Prep Time

25 mins

Difficult

Medium

Servings

10

Description

I make this watermelon cucumber salad with creamy feta crumbles and crunchy red onion for all of my summer picnics. It's so refreshing and always a huge hit.

Ingredients

- - 1 small red onion
- halved and sliced into thin half-moons - 2 tablespoons lime juice
- or more to taste - 2 tablespoons extra-virgin olive oil - 1 seedless watermelon
- cut into cubes - 3 baby cucumbers
- seeded and cut into cubes - 1 cup crumbled feta cheese - ½ cup mint leaves
- sliced thinly

Instructions

1. Mix red onion with lime juice in a bowl; set aside to marinate at least 10 minutes. Stir olive oil into mixture.
Toss watermelon
2. baby cucumbers
3. and feta cheese together in a large bowl. Pour red onion mixture over watermelon mixture; toss to coat.
Sprinkle mint over the salad; toss.