



Spinach Watermelon Salad

Savannah · 28/09/2024



Prep Time

4

Difficult

Medium

Servings

N/A

Description

This spinach watermelon salad with feta red onion arugula and tomatoes is a sweet salty and refreshing salad with a little bite

Ingredients

- - 3 tablespoons extra-virgin olive oil - 2 teaspoons white balsamic vinegar - $\frac{1}{2}$ teaspoon kosher salt - 2 cups arugula - 2 cups baby spinach leaves - 1 cup thinly sliced red onion - 1 cup grape tomatoes
- halved - $\frac{1}{2}$ cup crumbled feta cheese - 2 cups bite sized watermelon chunks

Instructions

1. Whisk olive oil
2. white balsamic vinegar
3. and salt together in a small bowl; set aside. Combine arugula
4. spinach
5. onions
6. and tomatoes in a large salad bowl. Drizzle vinaigrette over salad mixture; toss to coat. Add feta cheese and watermelon to serve.