

Watermelon Salad

INGREDIENTS

- 1/2 mini watermelon, cubed
- 2 persian cucumbers, cut into half moons
- 1 avocado, diced
- 2 Tbsp olive oil
- 1 tsp honey
- 1 lime, zested & juiced
- 1 small jalapeno, minced
- small handful of chopped mint & basil leaves
- 1/2 cup crumbled feta
- optional: balsamic glaze

SERVINGS: 6
TIME: 20 MINUTES



Adapted from: @cherylshealthylife



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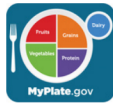
Watermelon Salad

PROCEDURE

1. In a large bowl, stir together olive oil, honey, lime juice and zest, jalapeno, chopped mint and basil, salt, and crumbled feta to make the sauce.
2. Add in the watermelon cubes, cucumber, and avocado.
3. Gently toss together until it's all incorporated into the dressing.
4. Top with additional feta cubes, flaky sea salt, and a drizzle of balsamic glaze, enjoy!



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