

Watermelon And Feta Cheese Salad

INGREDIENTS

- 1 (30 gms) package of baby arugula leaves
- 1 (21 gms) bunch of mint leaves, roughly chopped
- 3 cups chopped watermelon (1/4 of a large watermelon)
- 1/3 cup chopped red onion (1/2 of a small onion)
- 1 cup chopped cucumbers (2 small cucumbers)
- 1/2 cup feta cheese, crumbled
- 1/4 cup chopped macadamia nuts
- Salt
- Black pepper

For the Dressing

- 2 tbsp freshly squeezed lemon juice
- 1/8 tsp cayenne pepper
- 1/4 cup extra-virgin olive oil

METHOD

1. Place arugula leaves in a large platter (about 9×13 size). Top the arugula with the chopped mint leaves. Then, spread the watermelon pieces evenly over the greens.
2. Sprinkle the cucumber and red onion pieces evenly. Top it with feta cheese and macadamia nuts. Lightly season the top of the salad with salt and pepper.
3. In a small bowl, whisk together lemon juice and cayenne pepper. Keep whisking while adding the extra-virgin olive oil. Pour evenly over the salad right before serving. Serve cold.
