

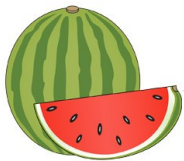


**FRESH
CONNECT**
BUCKS COUNTY

recipe

INGREDIENTS

½ medium watermelon
½ cup fresh mint leaves, chopped
¼ cup crumbled feta cheese
¼ red onion, sliced very thin
3 tablespoons extra virgin olive oil
1 tablespoon balsamic vinegar



Watermelon Salad

NAME OF DISH

INSTRUCTIONS

In a glass bowl, combine the olive oil and balsamic vinegar and whisk until combined. Slice the watermelon and remove the rind, trimming away the pale flesh adjacent to the rind, leaving only the sweet, bright red flesh. Cut the watermelon into large dice, or approximately ¾-inch cubes. In a large bowl, combine the watermelon, onion, and any other ingredients (tomatoes, cucumbers, olives) you have decided to use, along with the mint. Drizzle the salad with the vinaigrette and gently toss so that everything is evenly coated. Serve right away on chilled plates.

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