

# WATERMELON SUMMER SALAD



## SALAD INGREDIENTS

- 6 cups cubed watermelon
- $\frac{1}{2}$  red onion, chopped
- $\frac{1}{2}$  cup feta cheese

- $\frac{1}{3}$  cup fresh mint leaves, chopped
- 1 cup cubed cucumber

## VINAIGRETTE INGREDIENTS

- $\frac{1}{2}$  cup balsamic vinegar
- 1 cup canola oil
- 2 tbsp. honey

- 1 tbsp. Dijon mustard
- 1 tsp. salt
- 1 tsp. black pepper

## DIRECTIONS

- Make the dressing: In a small bowl, whisk together the balsamic vinegar, canola oil, honey, Dijon mustard, salt and black pepper.
- In a large bowl combine cubed watermelon, red onion, feta, cucumber and mint. Stir until ingredients are well combined.
- Drizzle lightly with the balsamic vinaigrette. Serve chilled.

