



PACIFIC COAST
FARMERS' MARKET
ASSOCIATION

SAVORY MELON SALAD



Refreshing, light, savory, and sweet - the perfect summer salad!



00 HR 30 MINS



Serves 6



Featuring

[J&J Ramos Farms](#)

[Resendiz Farms](#)

[Lopez Farm](#)

INGREDIENTS

- 1 cup watermelon cubes or balls
- 1 cup cantaloupe cubes or balls
- 1 cup sliced cucumber
- 1/4 cup black olives, pitted and sliced
- 6 ounces sheep milk feta, crumbled
- Extra virgin olive oil, to taste
- Champagne vinegar or lemon juice, to taste
- 1 shallot, thinly sliced, macerated* in vinegar with a pinch of salt
- Kosher salt and freshly ground black pepper, to taste
- Mint leaves, to taste

*Maceration is the process of preparing foods through the softening or breaking into pieces using a liquid.

METHOD

Macerate sliced shallot while prepping the rest of the salad. Combine watermelon and cantaloupe cubes, olives, sliced cucumber, and the macerated shallots in a large bowl. Drizzle with olive oil and champagne vinegar.

Season with salt and pepper.

Toss salad, then add feta on top. Garnish with mint leaves.