

PACIFIC COAST FARMERS' MARKET ASSOCIATION

## WATERMELON FETA SALAD



PCFMA.ORG

Sweet juicy watermelon paired with sharp feta and tangy pickled onion makes for a refreshing summer salad.



00 HR 30 MINS



Serves 4



Featuring

**Resendiz Farms Swank Farms Produce** 

## **INGREDIENTS**

- 6 cups cubed seedless watermelon
- 1/2 cup feta, crumbled
- 1/4 cup pickled red, sliced into rings
- 12 mint leaves stacked, rolled, and thinly sliced
- 1 teaspoon lemon zest
- 1 tablespoon lemon juice
- 3 tablespoons olive oil

## **METHOD**

Cube melon into bite-sized chunks. Toss with pickled onions, cheese sliced mint, lemon zest and juice, and olive oil. Taste before you salt. The amount of salt you want will vary with how salty your feta is.