

HERB WATERMELON SALAD

Ingredients

- 2 tbsp honey
- 2 tbsp lime juice
- 1 to 2 tbsp olive oil
- pinch of salt
- 1/2 watermelon, peeled, cut into cubes
- 1 English (or Hot House) cucumber, cubed (about 2 cupfuls of cubed cucumbers)
- 15 fresh mint leaves, chopped
- 15 fresh basil leaves, chopped
- 1/2 cup crumbled feta cheese, more to your liking

Instructions

1. Whisk together honey, lime juice, olive oil, and salt in a small bowl.
2. In a large bowl, combine cubed watermelon, cucumber, and fresh herbs
3. Top watermelon mixture with vinaigrette and gently toss to combine.
4. Top salad with feta cheese and serve.

Nutrient Breakdown

8 servings

145 calories

3 grams fat

29 grams carbohydrates

4 grams protein

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