



## Watermelon Salad

Jean Trebek's Reliable Recipes  
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### SALAD INGREDIENTS:

4 cups seedless watermelon, cut into cubes  
3 mint springs, chopped  
1/4 cup red onion, finely sliced  
5 oz. feta cheese, crumbled  
2 cups of mixed greens – I like a combination of arugula and spinach  
1 cup pitted Kalamata olives  
1/2 English cucumber, halved, seeds removed and thinly sliced  
1/4 cup parsley, roughly chopped  
1 teaspoon lemon zest  
Juice of 1 lemon

2 tablespoons honey  
1 tablespoon Dijon mustard  
1/2 teaspoon fine sea salt  
1/2 teaspoon freshly crushed black pepper, finely ground  
1 large garlic clove, minced  
1/4 cup balsamic vinegar  
3/4 cup extra virgin olive oil

### BALSAMIC DRESSING INGREDIENTS:

#### DIRECTIONS:

Place watermelon salad ingredients, besides the feta cheese, in a large bowl..and very gently combine. Set aside.

In a small mixing bowl, whisk together the honey, balsamic, mustard, salt, pepper and garlic. Add the oil and whisk thoroughly to combine.

Continue whisking until the dressing is fully emulsified. Store dressing in a jar with a lid in the refrigerator.

Shake dressing well before drizzling it over the watermelon salad...use as much or as little as you prefer.

Just prior to serving, sprinkle the feta cheese on top. Serve immediately.

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