

Salad

Watermelon Greek Salad

Chef Lindsay Autry - West Palm Beach, FL
Palm Beach Post

Servings: 6

All of the ingredients may be cut ahead of time and held in the refrigerator until ready to serve. Toss with the vinaigrette just before serving.

1 small watermelon, peeled and diced into large, rustic pieces
1 cup cucumber, peeled and cut into large dice
1 cup tomatoes, cut into large dice
1/2 cup bell peppers, seeds removed and cut into large dice
1/4 cup radishes, washed and quartered
1/4 cup red onion, shaved thin
1/4 cup feta cheese, crumbled
1 teaspoon granulated garlic or garlic powder
2 tablespoons red wine vinegar
1 teaspoon Kosher salt
1 teaspoon dried Greek oregano (or fresh oregano)
1/4 cup extra-virgin olive oil

In a medium mixing bowl, combine the garlic powder, red wine vinegar, salt and oregano. Whisk to combine and slowly drizzle in the olive oil. Adjust the seasoning if needed.

Gently add the watermelon, cucumber, tomatoes, peppers, radishes, onion and feta cheese into the mixing bowl. Gently toss to combine.

Serve immediately.

Per Serving (excluding unknown items): 353 Calories; 14g Fat (32.5% calories from fat); 6g Protein; 58g Carbohydrate; 5g Dietary Fiber; 6mg Cholesterol; 403mg Sodium. Exchanges: 0 Lean Meat; 1/2 Vegetable; 4 Fruit; 2 Fat; 0 Other Carbohydrates.