Watermelon, Feta and Mint Salad

Better Homes and Gardens Garden Fresh Recipes - July 2011

Servings: 6

Preparation Time: 15 minutes

Chill: 4 hours

4 cups seedless red or yellow watermelon, cut into 1 to 2-inch chunks 4 ounces feta cheese, coarsely crumbled 1/4 cup loosely packed fresh mint leaves, torn 2 tablespoons extra-virgin olive oil freshly ground black pepper 10 macadamia nuts, chopped

In a large bowl, combine the watermelon, feta cheese, mint and olive oil.

Season with pepper and sprinkle with nuts.

Cover and chill for up to 4 hours.

Per Serving (excluding unknown items): 1657 Calories; 173g Fat (88.1% calories from fat); 21g Protein; 31g Carbohydrate; 21g Dietary Fiber; 17mg Cholesterol; 222mg Sodium. Exchanges: 2 Grain(Starch); 2 Lean Meat; 33 Fat.