

## **Salad**

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# **Watermelon, Tomato and Cucumber Salad**

Nashville Food Project - Nashville, TN

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**Servings: 12**

**1/4 cup red wine vinegar**

**3/4 teaspoon salt**

**1/4 teaspoon black pepper**

**1/2 cup olive oil**

**3 cups watermelon chunks**

**3 cups heirloom tomatoes, coarsely chopped**

**3 cups cucumbers, coarsely chopped**

**1 cup basil, chopped**

**1/2 cup red onion, chopped**

**3/4 cup feta cheese, crumbled**

In a bowl, combine the vinegar, salt, pepper and oil. Whisk well.

In a large bowl, gently toss the watermelon, tomatoes, cucumbers, basil, onion and feta cheese.

Pour the vinaigrette over the salad and toss to coat.

Serve immediately.

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Per Serving (excluding unknown items): 126 Calories; 11g Fat (75.8% calories from fat); 2g Protein; 6g Carbohydrate; 3g Dietary Fiber; 8mg Cholesterol; 241mg Sodium. Exchanges: 0 Grain(Starch); 0 Lean Meat; 1/2 Vegetable; 2 Fat; 0 Other Carbohydrates.