Tomato Watermelon Salad

Ingredients

- 4 tbsp extra virgin olive oil
- 2 tbsp apple cider vinegar
- 1-2 lbs watermelon, peeled and cut into chunks
- 8 Campari Tomatoes, quartered
- 1/4 small red onion, very thinly sliced
- 4 fresh mint leaves, finely chopped
- 5 fresh Living Organic Basil leaves, finely chopped
- 4 tbsp feta cheese, crumbled



A little taste of summer in every bite!

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- 1 In a small bowl, whisk together olive oil and cider vinegar.
- On a medium platter, arrange watermelon and Campari Tomatoes. Sprinkle with red onion, mint, and basil. Drizzle with the dressing.
- 3 Season with salt and finish with crumbled feta. Serve and enjoy!



RECIPE CREATED BY

Windset Farms

