



FARMERS MARKET

37685 South Gratiot – Clinton Township, MI 48036 – 586.469.2525

Watermelon Salad –

**2 tbl. white wine vinegar
1 lime, zested and juiced
¼ cup extra virgin olive oil
1 red onion, thinly sliced
4 cups seeded watermelon chunks
1 cup crumbled feta cheese
¼ cup mint, sliced thinly
2 cups baby arugula or baby mixed greens**

1. Add the white wine vinegar, lime zest and juice to a small bowl. Whisk in the olive oil and season with salt and pepper. Add the thinly sliced red onion and let marinate for 5 to 10 minutes as you prepare the rest of the salad.

2. Add the watermelon, feta, mint and arugula or baby mixed greens to a large bowl. Toss with the vinaigrette and serve immediately.

Credit: The Neelys