



## Watermelon, Feta & Mint Salad

- 3/4 cup (3/4 oz./20 g.) fresh mint leaves
- 1 Tbs. sugar
- 1 serrano chili, seeded and chopped
- 2 Tbs. rice vinegar
- 1 Tbs. fresh lime juice
- 3 Tbs. extra-virgin olive oil
- Salt and freshly ground pepper
- 1 small seedless watermelon, about 3 lb. (1.5 kg.), peeled, seeded and cut into 1-inch (2.5-cm.) cubes
- 6 oz. (185 g.) feta cheese, crumbled into 1/4-inch (6-mm.) pieces

Process 1/2 cup (1/2 oz./15 g.) of the mint leaves and the sugar in a food processor until well blended. Add the chili, vinegar and lime juice and process again. With the motor running, drizzle in the olive oil. Transfer the vinaigrette to a bowl and season with a pinch each of salt and pepper.

Place the watermelon and cheese into individual bowls and drizzle the vinaigrette on each. Garnish with the remaining mint leaves and serve right away.

Serves 6.

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