



PACIFIC COAST
FARMERS' MARKET
ASSOCIATION

WATERMELON FETA SALAD



Sweet juicy watermelon paired with sharp feta and tangy pickled onion makes for a refreshing summer salad.

INGREDIENTS



00 HR 30 MINS



Serves 4



Featuring

[Resendiz Farms](#)

[Swank Farms Produce Inc](#)

- 6 cups cubed seedless watermelon
- 1/2 cup feta, crumbled
- 1/4 cup [pickled red](#), sliced into rings
- 12 mint leaves stacked, rolled, and thinly sliced
- 1 teaspoon lemon zest
- 1 tablespoon lemon juice
- 3 tablespoons olive oil

METHOD

Cube melon into bite-sized chunks. Toss with [pickled onions](#), cheese, sliced mint, lemon zest and juice, and olive oil. Taste before you salt.

The amount of salt you want will vary with how salty your feta is.