

Watermelon & Feta Salad

from NFCA

serves 4

3 lb. watermelon peeled & cubed – around 1 small fruit

1 T lemon juice

zest of 1 lemon

3 T extra-virgin olive oil, plus more for finishing

1/4 cup fresh mint leaves, cut into thin strips

4 oz arugula leaves

4 oz Vermont Creamery feta

salt & pepper

Place watermelon chunks in a large bowl and add half the lemon zest, all the lemon juice, oil, mint and arugula. Toss. Season to taste with salt and pepper. Transfer to a serving platter, scatter cheese on top, sprinkle with remaining lemon zest and a drizzle of olive oil. Serve!

