Watermelon Feta Mint Salad

Serving Size: ½ cup Makes: 9 servings

Ingredients:

| 2 lbs | Watermelon, ½" cubes |
|---------|-----------------------------|
| 11 oz | English Cucumbers, ½" cubes |
| ¹⁄₄ cup | Red Onion, julienne sliced |
| ½ cup | Mint, chopped |
| ½ cup | Italian Parsley, chopped |
| ½ cup | Feta Cheese, crumbled |
| ¹⁄₄ cup | Olive Oil |
| 2 TBSP | White Balsamic Vinegar |
| 1/4 tsp | Black Pepper |

| NUTRITION FACTS PER SERVING | | |
|-----------------------------|-----|--|
| calories | 120 | |
| total fat (g) | 8 | |
| saturated fat (g) | 2 | |
| trans fat (g) | 0 | |
| sodium (mg) | 100 | |
| total carbohydrate (g) | 10 | |
| dietary fiber (g) | 1 | |
| sugar (g) | 7 | |
| protein (g) | 2 | |



Preparation:

- 1. Place watermelon, cucumber, and onion in a large bowl with herbs and feta.
- 2. In a separate bowl, mix olive oil, balsamic, and pepper.
- 3. Pour dressing over salad and gently toss to mix.



