

WATERMELON FETA SALAD



1/4 c. extra-virgin olive oil
2 tbsp. red wine vinegar
1/2 tsp. kosher salt
3 c. cubed seedless watermelon
1 c. medium cucumber, chopped
1 c. crumbled feta
1/2 c. red onion, thinly sliced
1/2 c. coarsely chopped mint

1. In a small bowl, whisk together olive oil, red wine vinegar, and salt.
2. In a large serving bowl, combine watermelon, cucumber, feta, red onion, and mint. Pour over dressing, tossing to combine.
3. Garnish with more mint and flaky sea salt.