Watermelon Salad



Ingredients:

- 2 Slices of watermelon, 2 inches thick
- 1 Hand full of Arugula
- 3 ½ ounces of Feta cheese, crumbled
- 2 sprigs of Dill, torn by hand
- ½ Red onion, sliced into half-rings (may use red pickled onions as well)
- 1 Cucumber diced into small cubes
- Salt to taste
- ½ TBLS Olive oil
- Juice of half a lime
- Red pepper flakes — to taste
- Honey or balsamic glaze for drizzling, optional

Method:

1. Use a 3 ½ inch cookie cutter to make round waterman disks .
2. In a bowl, mix arugula, crumbled feta cheese, dill, red onion, cucumber, lime juice, salt, and olive oil. Stir well.
3. Place the mixture on top of the watermelon discs.
4. Optionally, drizzle with honey or balsamic glaze and sprinkle with red pepper flakes.
5. Serve immediately and enjoy!