



# Watermelon Salad with Feta & Mint

Makes: 12 servings  
Prep Time: 10 minutes  
Total Time: 10 minutes

## Instructions

- 1/3 cup extra-virgin olive oil
- 3 tbsp fresh lemon juice
- 2 tsp kosher salt
- 1 tsp Tabasco
- 1/2 tsp freshly ground pepper
- One 8-pound seedless watermelon, scooped into balls with a melon baller or cut into 1 1/2-inch chunks (10 cups), chilled
- 1/2 pound feta cheese, crumbled (2 cups)
- 1 & 1/4 cups pitted kalamata olives, coarsely chopped (optional)
- 1 small sweet onion, cut into 1/2-inch dice
- 1 cup coarsely chopped mint leaves

## Instructions

In a large bowl, whisk the oil, lemon juice, salt, Tabasco and pepper.

Add the watermelon, feta, olives and onion and toss gently. Garnish with the mint and serve.