

**Watermelon Feta Salad with Mint**

**Ingredients**

* 1 7-8 lb. seedless watermelon, chilled
* 1/2 cup extra virgin olive oil
* 3 limes, juiced
* 1 1/2 tsp salt
* 3/4 tsp black pepper
* 1 cup fresh chopped mint leaves
* 1 1/2 cups crumbled feta cheese (goat or sheep milk feta is best)

**Total Time:** 20 Minutes **Servings:** 8 servings

* Note: This salad is best made just prior to serving. Prepare one hour or less before your meal.
* Cut rind from the watermelon, then chop the fruit into 1 inch chunks. Place chunks in a colander to drain as your chop.
* In a small bowl, whisk together olive oil, fresh lime juice, salt, and black pepper to create a dressing.
* Place watermelon in a large salad bowl. Pour dressing and chopped mint over the watermelon and toss gently to coat.
* Pour the crumbled feta into the salad bowl and stir gently to integrate the cheese into the salad. Serve.