

RECIPES

Refreshing Cucumber Watermelon Salad

INGREDIENTS:

- 1/2 small red onion, halved and sliced into thin half moons
- 1 tablespoon lime juice
- 1 tablespoon olive oil
- ½ seedless watermelon, cut into cubes
- 1 cucumber, cut into cubes
- ½ cup crumbled feta cheese
- ¼ cup mint leaves, sliced thinly

INSTRUCTIONS:

- 1. Mix red onion with lime juice, set aside to marinate for at least 10 minutes. Stir olive oil into mixture.
- 2. Toss watermelon, cucumbers, and feta cheese together in a large bowl. Pour red onion mixture over the watermelon mixture; toss to coat. Sprinkle mint over salad, toss and enjoy!

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