

Maryland Style Watermelon Feta Salad

Serves: 4 Print

Ingredients:

3 cups watermelon, cubed
1 cup corn (thawed if frozen)
½ cup feta, crumbled
2 green onions, chopped
1 tbsp olive oil
½ tbsp lemon juice
¾ tsp Old Bay seasoning
salt, to taste

Directions:

1. To a large mixing bowl, add watermelon, corn, feta, green onions, olive oil, lemon juice, and Old Bay. Toss gently to mix well. Season with a pinch of salt, and toss gently again. Serve!

Recipe notes:

*This salad is best served in the first 24 hours.

*I recommend using fresh corn off the cob if it's available. To roast the corn, preheat oven to 350 degrees. Place the corn still in the husk on a sheet pan. Roast for 30 minutes. Set aside to cool. When cool to the touch, remove husk and cut kernels off cob. Thawed frozen corn is fine too, but there's nothing like the taste of fresh corn.