

Watermelon Cucumber Salad

Keeping Up with the Joneses

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Ingredients:

1/2 red onion, thinly sliced
4 cups diced watermelon (helps to have seedless)
1 seeded and sliced cucumber
Handful of thinly sliced mint
Handful of chopped cashews
1/4 cup olive oil
1/2 lemon, juiced
salt, for taste
1 6-8 oz package of goat cheese crumbles, use as much or little as you like

Instructions:

- Soak 1/2 thinly sliced **red onion** in cold water. Pat dry 4 cups diced **watermelon** and 1 seeded and sliced **cucumber**; toss with a handful of thinly sliced **mint**. Drain the onion, squeeze dry and add to the salad along with some chopped **cashews**. Add 1/4 cup **olive oil** and the juice of 1/2 **lemon**; season with **salt** and toss. Top with crumbled **goat cheese**.

Total Time: 20 minutes (including time to cut up watermelon)

Serves: 4 big salads