

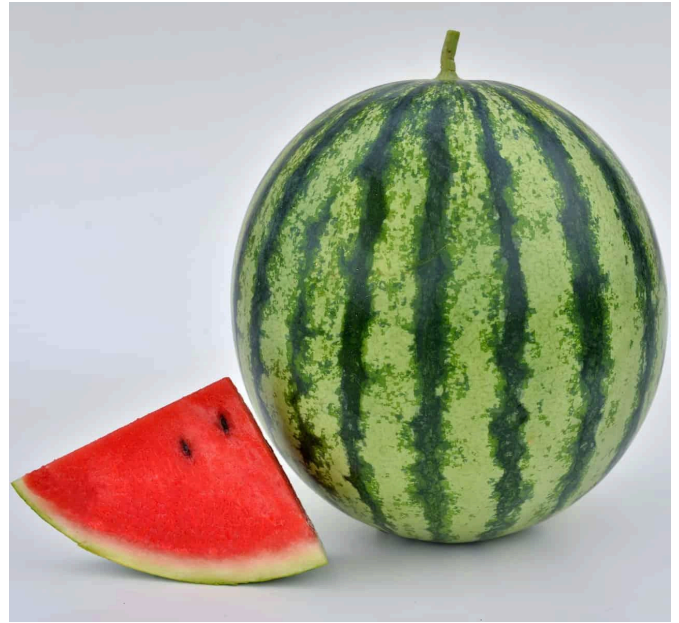
Watermelon Greek Salad

4 servings

Here's a refreshing salad that will make you think of sunny days!

Ingredients

3 cups kale, chopped fine
2 cups watermelon, diced and seeded
2 cups English cucumber, peeled and diced
1/2 cup red onion, finely diced
1/2 cup kalamata olives, cut in halves
1/4 cup extra virgin olive oil
2 tbsp balsamic vinegar
1 tsp garlic, minced
1 tbsp fresh mint, chopped
Ground pepper to taste
1/2 cup feta cheese crumbled



Directions:

In a large bowl, add kale, watermelon, cucumber, onion and olives.

In a small bowl, whisk oil, vinegar, garlic, mint and pepper.

Pour dressing over salad and toss thoroughly. Top with feta cheese.

Enjoy!



Source: Half Your Plate