**WATERMELON & HERB SALAD**

Recipe adapted from: https://www.themediterraneandish.com/watermelon-salad-with-cucumber-feta/

**INGREDIENTS**
- 1/2 watermelon, cut into 1 inch cubes
- 1 medium cucumber, cubed
- 15 mint leaves, chopped
- 15 basil leaves, chopped
- 1/2 C crumbled feta cheese

*For the dressing*
- 2 Tbsp honey or maple syrup
- 2 Tbsp lime juice
- 1-2 Tbsp olive oil
- Pinch of salt

**TOOLS NEEDED**
- Knife
- Cutting board
- Large bowl
- Small bowl
- Spatula

**PROCEDURE**
- Carefully slice watermelon into 1 inch cubes, to create bite-size pieces. Cube cucumber by slicing 1/2 inch rounds, then cutting each round into 4.
- In a small bowl, whisk together the honey or maple syrup, lime juice, olive oil and salt. Set aside.
- In a large bowl or serving tray, combine the watermelon, cucumber and fresh herbs.
- Top the watermelon salad with the dressing and gently toss to combine.
- Top with feta cheese and enjoy with friends and family.

**NUTRITION INFORMATION**
Not a fan of feta? Try adding 1/2 C of blueberries instead to create a bright summer salad that is colorful and provides antioxidants.