

RECIPE

Watermelon Salad

This watermelon salad is based off Nigella Lawson's recipe it's a no fuss and scrumptious salad that has plenty of the juicy fruit, accented by lime juice, briny black olives and salty feta cheese. Serve it with grilled chicken, it makes an effortless dinner after playing lawn games.



INGREDIENTS

- 1 small red onion
- 4 limes, juiced
- 3 lb seedless watermelon
- Bunch of flat parsley, leaves torn
- 3-6 oz pitted Kalamata olives
- 8 oz feta cheese, crumbled or in a big chunk sliced
- Freshly cracked pepper
- Salt



PREPARATION

Slice the onion and mix with the lime juice. Store in fridge for at least an hour. I prefer to leave it overnight to make onions softer and less pungent. You'll have a nice pink pile of onions and pink juice.

Peel and cut watermelon into 1 1/2" slices, half the slices, then cut into triangles.

In a large bowl place watermelon triangles, feta, Kalamata olives, red onions and torn parsley leaves.

Add the lime juice from the onions, cracked pepper and salt to taste and toss gently being careful to not break the watermelon pieces.



MIX IT UP

Add cooked Israeli couscous and make it a main vegetarian dish.

Use mint if you don't like parsley.

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