

## Zesty Watermelon Salad

### Ingredients:

- Grated zest and juice of 1 lemon
- 1 tablespoon olive oil
- 1/4 teaspoon salt
- 1 (4-pound) seedless watermelon, rind removed and cut into 1 1/2-inch chunks
- 1 shallot, thinly sliced
- 2 tablespoons chopped fresh mint
- 2 tablespoons chopped fresh basil
- 3 tablespoons crumbled feta cheese



### Directions

1. In a small bowl, whisk lemon zest, lemon juice, olive oil, and salt together to create dressing. Set aside.
2. In a large bowl, toss watermelon, shallot, mint, and basil.
3. Pour dressing over watermelon mixture and lightly toss.
4. Sprinkle with feta cheese before serving.

*Serves 4–6*

***To make a recipe card, print on card stock paper. Cut out along dotted lines. Glue the front and back of the card together.***