

Watermelon Caprese Salad with Go Raw Watermelon Seeds

The recipe for Lemony Basil Pesto is on www.FromScratchWithMaria.com search "pesto"

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Ingredients

- 1 small or ½ large watermelon
- 4-6 oz mozzarella cheese, depending on how much you like
- A couple handfuls of spinach
- 3 tablespoons basil pesto; preferably lemony basil pesto (recipe on www.FromScratchWithMaria.com search "pesto")
- 2-3 tablespoon extra virgin olive oil
- ¼ cup watermelon seeds



Instructions

1. *Scoop the watermelon out with a melon baller, or round scoop to create a small ball of watermelon
2. *Place a couple handfuls of spinach onto a large platter or bowl, and top it with the balls of watermelon
3. *Cut the mozzarella cheese into small cubes, and sprinkle over the watermelon
4. *Mix together the basil pesto with two tablespoons of olive oil, until it is easy to drizzle; add more olive oil if needed
5. *Drizzle the basil pesto over the watermelon and mozzarella
6. *Top with watermelon seeds; add as many as you like!
7. *Add a drizzle of olive oil if desired

Recipe by From Scratch With Maria Provenzano at <http://fromscratchwithmaria.com/watermelon-caprese-salad-go-raw-watermelon-seeds/>