

# Watermelon Feta Salad with Mint and Basil

---

Author: Maria Provenzano

## Ingredients

- 1 small watermelon
- 6-8 oz feta (depending on how much big the watermelon is)
- about  $\frac{1}{3}$  cup mint; torn into small pieces; add as much as you like
- about  $\frac{1}{3}$  cup basil; torn into small pieces; add as much as you like
- balsamic
- olive oil



## Instructions

1. \*Cut the watermelon into small squares; do this by first cutting the top and the bottom of the watermelon so that it can sit flat; cut the rest of the outside off including all of the white parts; then cut off the rounded edges; cut into equal sections one way; cut into equal sections the other way; see pictures for more detail
2. \*Cut the feta into small squares; you could also crumble it if you like smaller pieces
3. \*Combine the watermelon and feta
4. \*Lightly toss in the torn mint and basil
5. \*Drizzle lightly with a little olive oil and as much balsamic as you like
6. \*Make sure to taste it to see if you need more herbs or balsamic
7. \*Serve!
8. \*If you want it to look really pretty place the watermelon and feta on a plate first and then top with the rest of the ingredients

Recipe by From Scratch With Maria Provenzano at <http://fromscratchwithmaria.com/watermelon-feta-salad-with-mint-and-basil/>