

Watermelon Feta Salad

Serves 4 to 6:

Ingredients

2 bunches fresh arugula
2 cups watermelon, diced
6 ounces feta, preferably French, diced
1/4 cup fresh mint leaves

Sherry Vinaigrette:

1 small shallot, finely minced
2 tablespoons Sherry vinegar
1 teaspoon honey
kosher salt and freshly ground black pepper
1/2 cup extra virgin olive oil

Preparation

Chop the arugula leaves and soak in a water bath to remove all grit.
Drain arugula and spin dry well.
Dice watermelon into bite sized cubes.
Cube feta cheese to about same size as watermelon.

Make Sherry Vinaigrette: add minced shallot to sherry vinegar and let soak for a few minutes to soften.
Add honey, kosher salt and freshly ground pepper, and slowly whisk in olive oil until emulsified.
Taste and adjust seasoning if needed.

On a large platter, make a bed of arugula leaves.
Lay watermelon and feta cubes on top and sprinkle freshly torn mint leaves over all.
Drizzle dressing over salad and serve.

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