

Watermelon Salad

Serves approximately 4 as entrée

Ingredients:

4 very large handfuls of arugula, torn
½ large watermelon, seedless, cubed
½ red onion, thinly sliced
½ cup Kalamata olives, rinsed well, drained and quartered
½ cup fresh mint leaves, julienned (save some for garnish)
½ cup sheep feta, drained & crumbled (save some for garnish)

2 Tbsp. red wine vinegar or lemon juice
1/3-1/2 cup extra virgin olive oil
¾ tsp. fresh toasted, and ground cumin seeds
sea salt and pepper

optional: toasted ½ cup pine nuts or pumpkin seeds

Method:

1. Whisk vinegar and oil, or shake in a jar to blend.
2. Place first 5 ingredients (save a little mint for garnish) in a bowl, toss VERY gently with dressing and season to taste.
3. Present on platter with saved julienned mint, feta and optional nuts or seeds