



## Fresh Watermelon Salad

8 servings

20 minutes

### Ingredients

- 1/2 Seedless Watermelon
- 2 cups Cherry Tomatoes
- 1/2 cup Apple Cider Vinegar
- 1/2 cup Feta Cheese
- 1 Jalapeno Pepper
- 1/4 cup Mint Leaves
- 2 Lime
- 1 tsp Chili Flakes
- 1/2 cup Extra Virgin Olive Oil
- 3 tbsps Maple Syrup
- 1 Red Onion
- 1 tsp Sea Salt

### Directions

- 1 Pickled red onion: Cut onion into thin slices. Add apple cider vinegar, 1/2 cup water, and 1 tbsp of kosher salt to a pot and bring to a low boil. Add in sliced onion and let simmer for 5 mins. Turn off the heat and let cool.
- 2 Chop watermelon and tomatoes into bite-sized pieces. Remove jalapeño seeds and chop finely.
- 3 Add lime zest + juice, chili flakes, olive oil, dry mustard, maple syrup, and 1 tsp of kosher salt into a bowl. Whisk together.
- 4 Add watermelon, tomatoes, jalapeño, mint, and feta to a bowl. Mix well and top with dressing. Serve and enjoy.