

Strawberry Watermelon Feta Salad

Servings: 2 **Time:** 10 mins

Ingredients

- 2 cups of sliced organic strawberries
- 2 cups of cubed organic watermelon
- 2 cups of semi-thick cucumber rounds sliced in half
- Handful of fresh mint leaves *basil also works nicely!
- 3/4 cup of crumbled goat's milk feta
- 1 tsp of sumac!

Balsamic Vinaigrette (mix/whisk well)

- juice of 1 lemon
- 1/3 cup of balsamic vinegar
- sea salt and coarse black pepper to taste
- 2-3 tablespoons of extra virgin olive or avocado oil!

OR, try this Homemade Lemon Poppyseed Dressing (mix/whisk well)

- 3 tbsp of raw honey
- 3 tbsp of white vinegar or apple cider vinegar
- 2 tablespoons of extra virgin olive oil
- 1 tbsp of lemon juice
- 3 tbsp of real, full-fat mayo
- 1 tbsp of poppy seeds
- 1/2 cup full fat greek yogurt

Instructions

Place all ingredients into a large bowl and toss to coat well with the vinaigrette or dressing of your choice. Garnish with a little more fresh mint. Serve cold; best enjoyed right away! If not eating immediately- save tossing the dressing until you're about to serve. Otherwise, it will wilt and ferment. Enjoy it with a glass of cold rosé!

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