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# Minted Watermelon and Feta Salad

Adapted from Martha Stewart's Living, 7/08



*So refreshing when watermelon is in season.*

2 1/2 pounds red watermelon, seedless

2 ounces Feta cheese, crumbled

1/2 teaspoon Maldon salt

3 tablespoons fresh mint, sliced

Carolyn T's Blog - Tasting Spoons  
<http://tastingspoons.com>

**Servings: 4**

*If you only have red watermelon, just use what you can find!*

1. Using a sharp knife, cut off rinds from watermelons. (You should have a total of 2 pounds peeled fruit.) Quarter each melon, and then cut into 3-inch-long, 1/4-inch-thick slices. Arrange slices on a serving platter.
2. Crumble the feta over watermelon. Sprinkle with salt and mint, and serve immediately.

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Per Serving (excluding unknown items): 39 Calories; 3g Fat (69.0% calories from fat); 2g Protein; 1g Carbohydrate; trace Dietary Fiber; 13mg Cholesterol; 426mg Sodium. Exchanges: 1/2 Lean Meat; 0 Vegetable; 1/2 Fat.