The Beader Chef

Watermelon Feta Salad

The Beader Chef Original

Servings: 1

Ingredients:

- 1 cup Watermelon, cubed
- 1 small Tomato, seeded and chopped
- 1/3 cup Cucumber, chopped
- 1/4 cup Feta, cubed
- 6 Basil Leaves, chopped
- 1 tbsp. Oil
- Salt and Pepper

Directions:

- 1. In a medium bowl toss together the watermelon, seeded tomato, cucumber, feta, basil and oil.
- 2. Season with salt and pepper to taste and serve.

Notes:

If you are making the salad the night before, seeding the tomato is important because the tomato and the watermelon will produce a lot of water, this causes the salad to become soggy if not refrigerated. Likewise, only season with salt before serving to limit the amount of water produced by the produce.