

# Grilled Watermelon Salad w/ Feta & Cucumber by Dreamland BBQ



## INGREDIENTS

### FOR SALAD

- 1/2 watermelon cut in 1-inch-thick slices, rind removed
- 1 English cucumber, cubed
- 15 mint leaves
- 15 basil leaves
- 1/2 cup crumbled feta cheese
- Salt to taste

### FOR VINAIGRETTE

- 2 tablespoons local honey
- 2 tablespoons olive oil
- Juice of 1 lime

## DIRECTIONS

Preheat grill over medium high heat. When the grill is warm, place rectangles on the grill grates and cook for 2 minutes on one side until grill marks appear. Rotate and cook for 2 minutes on the other side. Be careful not to overcook so the texture stays.

Remove grilled watermelon from the grill and allow the watermelon to cool completely. Once the watermelon has cooled, cut into cubes and add to a large mixing bowl. Add cubed cucumber, crumbled Geta, mint and vinaigrette.

Finally, toss to combine and serve at room temperature or chilled. Enjoy!