

Description



So easy and refreshing! The Persian Lime and Watermelon Vinaigrette is the perfect dressing for this summer salad.

Ingredients:

- 1/4 C. The Olive Tap's [Persian Lime Fused Olive Oil](#)
- 3-4 T. The Olive Tap's [Watermelon Balsamic Vinegar](#)
- 1/2 t. The Olive Tap's Kosher Flake Sea Salt
- 3 C. cubed seedless watermelon
- 1 C. chopped cucumber
- 1 C. crumbled Feta cheese
- 1/2 c. red onion, thinly sliced (optional)
- 1/2 C coarsely chopped mint or basil
- Kosher Flake Sea Salt for garnish (optional)

Directions:

1. In a small bowl, whisk together olive oil, balsamic vinegar and salt.
2. In a large bowl, combine watermelon, cucumber, feta, red onion (if using), and mint. Pour dressing over and toss gently to combine.
3. Garnish with more mint and flake sea salt.

Enjoy!

Recipe originally appeared at <https://theolivetaprecipes.com/recipes/watermelon-cucumber-feta-salad/>

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