

Grilled Watermelon Salad with Pesto

2 cups packed basil leaves
1/3 cup pine nuts
1/2 cup fresh grated parmesan
2/3 cup + 3 T + 4 T olive oil
1 lemon, juiced
1 small red onion
3 T + 2 T fresh lime juice
1 cup shelled pumpkin seeds
1 watermelon, seedless
1 lb arugula
8 oz Greek yogurt
salt & pepper, to taste

To make pesto, place basil, pine nuts, parmesan, 2/3 cup olive oil, and lemon juice in a blender and combine until smooth. Salt and pepper to taste.

Slice red onion thinly. In a small bowl, combine onion, 3 tablespoons lime juice and a pinch of salt. Allow to sit for 30 minutes, until pickled.

Heat a skillet to medium high heat and add 3 tablespoons olive oil and pumpkin seeds. Stir frequently until well toasted, about 4 minutes. Season with salt and drain on a paper towel.

Preheat grill or a cast iron griddle pan to high. Cut watermelon into slabs, quickly grill, charring but not cooking through. Cool watermelon, then large dice and place in a bowl. Toss with pickled red onion, pumpkin seeds and pesto. Salt and pepper to taste.

Toss arugula with 2 tablespoons lime juice and 4 tablespoons olive oil, salt and pepper. Place arugula in a serving bowl, top with watermelon, sprinkle with pumpkin seeds and yogurt and serve.

Recipe by Garden Chef Julia LeRoy



ATLANTA BOTANICAL GARDEN