

Garden Chef Grilled Watermelon and Arugula Salad

1-inch thick watermelon slices, seeded and rind removed
3 T extra virgin olive oil
2 T white balsamic vinegar
Sea salt and pepper to taste
5 oz arugula or rocket lettuce
1/2 cup crumbled goat cheese
5 fresh basil leaves, chopped
1/4 cup toasted pine nuts

Preheat grill to medium high. Slice watermelon into 1 inch thick pieces and grill on each side for about 30 seconds or until grill marks appear.

To make vinaigrette; in small mixing bowl, whisk together olive oil, balsamic vinegar, sea salt and pepper to taste. Toss arugula greens with balsamic vinaigrette. Arrange grilled watermelon slices on serving plate and top with arugula greens, crumbled feta cheese, fresh basil and toasted pine nuts to serve.

Recipe by Garden Chef Megan McCarthy



ATLANTA BOTANICAL GARDEN