

Garden Glow Watermelon & Cucumber Salad

For the Salad:

- 4 - 5 cups fresh watermelon, diced into small cubes
- 1/2 cup chopped fresh watercress
- 1 English cucumber, peeled, seeded and diced into small cubes
- 1/2 red onion, thinly sliced
- 1/2 cup toasted pistachios or walnuts
- 1/2 cup crumbled feta
- 2 T fresh parsley, chopped
- 2 T fresh mint, chopped

For the Vinaigrette:

- 2 T white balsamic vinegar
- Zest of 1 lemon
- 1/2 tsp sea salt
- Fresh cracked pepper, to taste
- 3 T extra virgin olive oil

Combine watermelon, watercress, cucumber and red onion in a large mixing bowl and gently stir. In a smaller mixing bowl, whisk together white balsamic vinegar, lemon zest, sea salt, pepper, and drizzle in extra virgin olive oil. Drizzle mixture over salad and toss. Add toasted nuts, crumbled feta, parsley and mint, and mix.

Recipe by Garden Chef Megan McCarthy



ATLANTA BOTANICAL GARDEN