Watermelon Feta Stacks with Pistachios

Ingredients

Watermelon, sliced into 1-inch squares
1 block of feta cheese, thinly sliced into 1-inch squares
¼ cup extra virgin olive oil
3 T aged balsamic vinegar
Zest and juice of 1-2 limes
½ cup chopped pistachios
¼ cup chopped fresh basil or mint leaves
Flaky sea salt to taste

Method

Slice the watermelon and feta into flat squares. Place watermelon squares on platter, top with feta and another watermelon square. Secure stacks with strong toothpicks. Drizzle with olive oil, balsamic vinegar, lime zest and a squeeze of fresh lime juice.

Sprinkle chopped pistachios and fresh basil on top of watermelon and feta. Season with flaky sea salt.

Recipe by Edible Garden Chef Megan McCarthy