

# Recipe: Grilled Watermelon Salad

Yields: 1 Serving

<u>Ingredients</u>	<u>Amount</u>
Baby Watermelon	1
Olive oil	1 tsp.
Baby Arugula	2 Cups
Feta cheese (cubed)	2 oz.
Balsamic vinegar	2 tsp.
Red Onion (thin)	1 oz.
Grape tomatoes	4
Fresh basil	2 leaves
Freshly ground pepper	to taste
Salt	to taste
Pine nuts	pinch

## Method:

### Step 1

Cut the watermelon in half lengthwise creating two halves.

Cut one half into 2-inch-thick slices and brush the slices lightly with olive oil and set aside until ready to grill.

### Step 2

Scoop flesh from other half if you wish to use as a bowl and place in the fridge

### Step 3

Combine olive, balsamic vinegar along with salt and pepper and whisk until emulsified.

### Step 4

Just before serving, place the oiled watermelon slices on a clean BBQ grill; grill until marked and just warmed through but still crunchy; allow to cool.

## Plate up:

Place arugula in chilled watermelon bowl.

Cut off the rinds and discard, cut the watermelon into chunks and place in a serving bowl

Pour the dressing over the top and toss gently.

Top with the feta, red onions, basil, grape tomatoes, pine nuts and serve