



# Watermelon, Feta and Avocado Salad

Serves 8-10

By Chef Melinda McNeil

## Ingredients

1/4 large seedless watermelon, chilled  
8 oz feta cheese  
2/3 c thinly sliced red onion (about 1/4 onion)  
2 limes  
1/2 c kalamata olives, halved  
1/2 c rough chopped mint leaves  
2 avocados

## Directions

Thinly slice the red onion and place in a small bowl. Squeeze the juice from the limes over the onion and allow to macerate for at least 10 minutes.

Cut watermelon into large bite-sized cubes, and cut feta into smaller cubes or large crumbles.

Chop mint, halve olives and slice or cube avocado.

When ready to serve the salad, assemble by gently tossing watermelon cubes, mint, lime onions and olives. Place in a serving bowl or platter and top with the feta and avocado.