

Tomato, Watermelon, and Feta Skewers with Mint and Lime

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What You'll Need

- 2 large heirloom tomatoes, cored and cut into 1-inch pieces
- 3 cups 1-inch watermelon cubes (about 1/4 of a 3-lb. watermelon)
- 8 ounces feta cheese, cubed
- 2 1/2 tablespoons fresh lime juice
- 2 tablespoons chopped fresh mint
- 1 tablespoon extra virgin olive oil
- 1 teaspoon kosher salt
- 1/2 teaspoon freshly ground black pepper
- 36 (3-inch) wooden skewers



Directions:

Gently toss together tomatoes and next 7 ingredients in a large bowl. Cover and chill 30 minutes to 1 hour. Thread 1 tomato piece, 1 watermelon cube, and 1 feta cube onto a skewer, and place in a serving bowl. Repeat with remaining skewers. Drizzle with remaining marinade, and serve immediately.

Yield: Makes about 3 dozen skewers **Total time:** 1 Hours

Recipe Courtesy of myrecipes.com