

Grilled Watermelon, Feta & Basil Salad

Recipe Courtesy of RecipeRunner.com

Sweet juicy watermelon paired with salty feta, fresh basil, and tart lime juice is a refreshing and easy to make summer salad. Amazingly simple, this healthy summer treat is sure to please friends and family on warm evenings or casual events.

Ingredients:

- 1 whole mini/baby watermelon
- 4 ounces feta cheese, cut into cubes
- Juice of 1/2 a lime
- 2 tablespoons fresh basil, sliced thin
- 1/4 teaspoon kosher salt
- Black pepper to taste
- Balsamic reduction for drizzling, I used the one in this recipe or you can buy pre-made at Trader Joe's

Directions:

1. Cut the watermelon into 1 inch thick slabs and lightly brush them with olive oil.
2. Place the slabs of watermelon cut side down onto a heated grill and grill for about 2-3 minutes per side or until marked and warm.
3. Remove from the grill and cut off the rind, then cut into 1 inch cubes.
4. Toss the grilled watermelon with the basil, salt, pepper, and lime juice.
5. Gently fold in the cubed feta being careful not to break it up.
6. Drizzle the salad with the balsamic reduction before serving.

