

# Spicy Watermelon Salad

- 3/4 cup red wine vinegar
- 1 white onion, sliced into thin rings
- 2 qts. (2 lbs.) cubed watermelon
- 1/4 cup lime juice
- 1 jalapeño chile, halved, seeded, and sliced
- 1 tablespoon chopped fresh basil leaves
- 1 tablespoon chopped fresh mint leaves
- 8 ounces feta or cotija cheese, broken into chunks
- 1/2 teaspoon kosher salt
- 1 teaspoon pepper
- 1/4 teaspoon cayenne

## How to Make It

- 1 Heat vinegar in a small saucepan over high heat until boiling. Add onion and cook, turning as needed, until it's pink and most of vinegar is absorbed, about 5 minutes. Spoon onion out of pan, let cool slightly, then roughly chop.
- 2 Mix remaining ingredients in a large bowl. Add onion and toss just to combine.
- 3 Serves 8 (serving size: 1 cup)

