

Minty watermelon-cucumber salad

Ingredients:

- 8 cups cubed seedless watermelon
- 2 English cucumbers, halved lengthwise and sliced
- 6 green onions, chopped
- 1/4 cup minced fresh mint
- 1/4 cup balsamic vinegar
- 1/4 cup olive oil
- 1/2 teaspoon salt
- 1/2 teaspoon pepper

Directions:

- 1) In a large bowl, combine watermelon, cucumbers, green onions and mint. In a small bowl, whisk remaining ingredients.
- 2) Pour over salad and toss to coat. Serve immediately or refrigerate, covered, up to 2 hours before serving.

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Serves 16

Nutrition per serving

Serving size: 3/4 cup

Calories: 60 kcals

Fat: 3g

Sodium: 78mg

Carbohydrate: 9g

Protein: 1g

