

# WATERMELON, FETA AND MINT SALAD

## WITH CITRUS DRESSING

### Serves 4–6

- ½ small seedless watermelon  
(about 2 kg/4 lb 8 oz),  
rind removed
- ½ cup mint leaves
- 200 g (7 oz) Greek feta cheese

### CITRUS DRESSING

- juice of 1 orange
- 2 tablespoons olive oil

- 1 Cut the watermelon into bite-sized pieces, about 3 x 3 cm (1¼ x 1¼ inches). Arrange on a large plate and scatter with the mint. Crumble over the feta.
- 2 To make the citrus dressing, combine the orange juice and oil, and season with salt and pepper. Drizzle over the salad just before serving.



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