GRILLED WATERMELON AND FETA SANDWICH

Categoria: Starter **Tempo di preparazione:** 15 minutes **Difficoltà:** facile

Ingredienti per 4

- 1 red spring onion
- red wine vinegar, to taste
- 4 slices of grilled watermelon
- 200 g feta
- 1 lettuce heart
- 1 beefsteak tomato
- ½ clove of garlic
- white wine vinegar, to taste
- salt, to taste
- pinch of chili pepper, to taste
- extra virgin olive oil
- fresh basil leaves
- lettuce leaves, to garnish
- 8 Taggiasca black olives, pitted
- capers, to garnish

A delicious appetizer or light meal, brightly coloured and perfect for an al-fresco dinner in the hot summer months.

Difficulty: **easy**
Cost**: low**
Preparation time**: 15 minutes**
Serves: **4**

Method

Slice the spring onion and dress it with salt and a few drops of red wine vinegar. Half the watermelon slices and trim them to make eight squares the size of a small sandwich. Grill the watermelon on both sides. Cut each watermelon square into 2 triangles: on 8 of the triangles put a slice of feta and a slice of red onion. Top each sandwich with the 8 remaining triangles and put 2 triangles on individual serving plates for each portion. Place a lettuce leaf on each plate and lay the sandwiches on top.

Chop the tomato finely, dress it with the crushed garlic, a pinch of salt, a few drops of white wine vinegar, 2 tablespoons of oil and the chili pepper. Drizzle the tomato dressing on the sandwiches and garnish with basil leaves.
Decorate each plate with a few lettuce leaves, 2 pitted olives and the capers. Enjoy!