WATERMELON AND FETA CHEESE

Categoria: Starter **Tempo di preparazione:** 10-15 minutes **Difficoltà:** molto facile

Ingredienti per 4

- 1 watermelon, about 2 kilos
- 200g sheep/goat milk feta, cut into small thick slices
- 20 g fresh mint leaves
- 50g rocket leaves
- 20-30 black pitted/stoned, olives
- 3 baby cucumbers or ¼ standard cucumber, sliced fairly thinly
- 1 medium small red onion, cut into very thin slices
- Olive oil, and lemon juice/balsamic vinegar, to taste

Preparation time: **10-15 minutes**
Assembly time: **5 minutes**
Serves: **4**

Method

Peel the watermelon of its green peel and white layer as well.

Slice the pink flesh into 2-bite chunks or triangles.

Arrange the watermelon pieces, feta, scatter with the mint, rocket, olives, cucumber slices and red onion on a large platter.

Chill, and dress with olive oil and lemon or vinegar to taste.

Cooks tip: Toasted pumpkin seeds add a tasty crunch sprinkled on top of this salad too.