

Refreshing Watermelon and Cucumber Salad

Serves: 4 to 6

Ingredients:

4 cups fresh watermelon, diced into half-inch cubes

1 English cucumber, cut into half-inch cubes (with or without the peel)

1/3 cup scallions, both white and green parts, finely chopped

1 tablespoon fresh mint, finely chopped

1 tablespoon fresh basil, finely chopped

Juice of 1 lime (3 to 4 tablespoons)

2 tablespoons extra virgin olive oil

Kosher salt and pepper, to taste

Directions:

Add the watermelon, cucumber, green onions, mint and basil to a large bowl and toss to combine. Continue to the next step or refrigerate for up to 4 hours.

Add the lime juice, olive oil, ½ teaspoon salt and ¼ teaspoon black pepper. Toss again, taste and add more seasoning as desired. Serve immediately or refrigerate for one hour to chill the salad.