

GRILLED WATERMELON AND FETA SALAD

INGREDIENTS:

Cooking spray

2-3 slices watermelon, 1-inch
thick with rind on

4 medium tomatoes, diced

1/4 cup fresh basil, finely
chopped

1 tablespoon extra virgin olive
oil

1/2 tablespoon balsamic
vinegar

1 teaspoon salt

1/4 teaspoon ground black
pepper

4-6 oz. feta cheese, thinly
sliced or crumbled



PREPARATION:

1. Spray cold grill grates or cast iron grilling pan with cooking spray.
2. Heat to medium-high heat. Season watermelon on both sides with 1/4 teaspoon of salt and grill about 2-3 minutes per side. Watermelon should show charred grill marks when done. Remove from grill and set aside until cool to the touch, about 10 minutes. Once cool, remove rind and cut watermelon into 1-inch cubes.
3. Toss tomatoes, basil, olive oil, vinegar, remaining salt, and pepper in a large bowl. Add watermelon cubes and stir gently. Top with feta, chill for 30 minutes, and serve.

Recipe source: Hickory Knoll Farms Creamery, LLC



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recipe, share your photo. #MIFarmersMarkets*

FOOD SAFETY TIPS

- Cheese should be stored between 35°F and 45°F, at a high humidity level, preferably in the crisper drawer of the refrigerator.
- Avoid freezing cheese if possible. If this is not possible, allow cheese to thaw slowly in the refrigerator.
- Keep cheese away from any thawing meats in the refrigerator to avoid cross-contamination.

Food safety tips provided by the American Cheese Society <https://www.cheesesociety.org/>.

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