



RECIPE | CUCUMBERS

CUCUMBER WATERMELON SALAD



20 min
PREP.



8



easy

20 min

N/A
COOKING

INGREDIENTS

Recipe created by Amber Bogardus

For the salad:

- 1 lb Pure Flavor® Poco Bites® Cocktail Cucumbers, sliced
- 1 medium sized watermelon, cubed
- ¼ cup feta cheese, crumbled
- 2 tbsp fresh mint, torn
- 2 tbsp fresh basil, cut into ribbons

For the dressing:

- ¾ cup champagne vinegar
- ¼ cup olive oil
- ¼ cup water
- ⅓ cup fresh mint, minced
- 4 small limes, juice & zest
- 3 tbsp agave syrup



DIRECTIONS

- 1 Combine dressing ingredients in a jar with a lid and shake.
- 2 On a large serving plate, place watermelon cubes in the center. Add cucumbers all over the watermelon. Add feta cheese, basil and mint on top. Gently pour a third of the dressing over salad and reserve the rest for serving.