

Watermelon and Feta Salad

★ 5.0 • Serves 4

INGREDIENTS

- 2 pounds seedless watermelon (without rinds), thinly sliced into large, irregular pieces
- 2 tablespoons white or red balsamic vinegar
- Salt
- 1 (6-ounce) block Greek feta, thinly sliced into large, irregular pieces
- 3 tablespoons extra-virgin olive oil
- Freshly ground black pepper
- Leaves from 1 sprig basil, larger leaves torn

STEPS

1. On a large platter, arrange the watermelon and douse with the vinegar. Season with salt.
2. Arrange the feta over the watermelon and drizzle over the olive oil. Season with pepper.
3. Drop the basil leaves over the watermelon and feta. Serve immediately.

Source: <https://cooking.nytimes.com/recipes/1023324-watermelon-and-feta-salad>