



Watermelon & Strawberry Salad with Fresh Mint, Feta and Jalapeño Vinaigrette



Enjoy this sitting in the shade on a hot and sunny afternoon!

Serves 12-15



Blend these vinaigrette ingredients using food processor or immersion blender:

- 1 cup olive oil
- 1/2 cup lemon, juice and zest
- 1/3 cup lime, juice and zest
- 3 tbsp ground coriander
- 1 tbsp sea salt
- 3 whole jalapeño pepper (washed, trimmed and chopped)



Salad ingredients:

- 1 large seedless watermelon, about 8 cups (1 inch cubes)
- 1 lbs fresh strawberries, washed, trimmed and sliced
- 5 branches of celery with leaves, diced
- 1 lbs feta cheese, crumbled
- 1 bunch fresh mint, chopped
- 3 cups green onion, chopped

Instructions:

- Peel the watermelon, chop in about 3 cm cubes.
- Wash, trim and slice the strawberries.
- Prep the feta, mint, green onion and celery.
- Wash, trim and cut the jalapeño peppers.
- In a very large bowl, toss all salad ingredients with vinaigrette about one hour before service.

