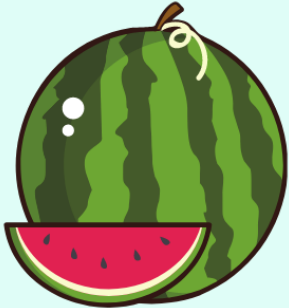




# Watermelon & Strawberry Salad with Fresh Mint, Feta and Jalapeño Vinaigrette



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.