

Tomato-Watermelon Salad with Turmeric Oil

Red, juicy, and sweet, tomatoes and watermelon are soul mates, and they both need salt, spice, and fat to reach their full potential. The flavor is great and perfect for a quick summer salad that is both fruity and sweet with just the right amount of savory and spice.

Prep Time: 15 minutes
Cook Time: 15 minutes
Servings: 4-6 servings
Storage: 3 days
Author: Chef Chandra, S.O.U.L. Food

INGREDIENTS

- ¼ cup olive oil or avocado oil
- 1 tsp. coarsely crushed peppercorns
- 1 tsp. coarsely crushed coriander seeds
- ½ tsp. cumin seeds
- ½ tsp. ground turmeric
- ¼ large seedless watermelon (about 3 lb.) rind removed, flesh cut into ½" pieces (about 4 cups)
- 2 medium heirloom tomatoes, cut into ½" pieces
- 8 oz. mild French feta, cut into ½" pieces
- Flaky sea salt

INSTRUCTIONS

Heat oil, peppercorns, coriander seeds, cumin seeds, and turmeric in a small saucepan over medium until fragrant, about 3 minutes. Let turmeric oil cool slightly.

Arrange watermelon, tomato, and feta on a platter. Drizzle turmeric oil evenly over and sprinkle with salt.

Adapted Anna Stockwell recipe