

Watermelon Feta Arugula Salad



Servings: 3
Prep Time: 10 minutes
Storage: 2 days in refrigerator, stored separately
Author: Chef Chandra, Cooking with Chef Chandra

Ingredients

- 2 TBSP lemon juice
- 2 TBSP orange juice
- 1 teaspoon lemon zest
- 1 teaspoon orange zest
- 2 TBSP balsamic vinegar
- 3 teaspoons olive oil
- ½ teaspoon salt
- ½ teaspoon pepper
- 2 TBSP walnuts, chopped
- 5 cups watermelon cubes (1-inch cubes)
- 3 cups baby arugula
- ¼ cup feta, crumbled
- Mint for garnish

Instructions

In a large bowl stir together the lemon juice, orange juice, lemon zest, orange zest, balsamic vinegar, olive oil, salt, pepper, and chopped walnuts. Add in the watermelon cubes, baby arugula, and crumbled feta. Toss to coat in the dressing. Serve immediately.

Chef Chandra

S.O.U.L. Food (*Seasonal/Sustainable, Organic, Unprocessed, and Local*)

925.395.4185

info@chefchandra.com