

Watermelon feta and mint salad

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This easy summer salad is perfect to take to your next summer BBQ party.

Serves: 2

- 4 cups chilled watermelon
- 3 sprigs fresh mint
- 100g feta
- 2 tsp extra virgin olive oil
- Pepper, to taste

Cut watermelon into small cubes and refrigerate while preparing the remaining ingredients.

Remove all leaves from mint sprigs and chop finely.

Crumble feta with your hands into a small bowl.

To serve, divide watermelon between plates.

Add feta, mint, olive oil and pepper to taste.

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