



SAVORY WATERMELON SALAD

SERVINGS: 4-6 | TIME: 15 MINUTES



INGREDIENTS



SALAD INGREDIENTS:

- 1/2 small watermelon cubed
- 1 cup Mixed cherry tomatoes, halved or quartered
- 1 Lg Avocadol Tbsp Cilantro, chopped
- 1/4 cup Pickled Red Onions
- Juice of one lime
- Splash of Olive Oil
- Salt & Pepper

START:

Grab a large serving bowl. Wash all produce. Cut the rind off watermelon and cut into cubes and add to bowl. Half or quarter cherry tomatoes and add to serving bowl. Next, remove pit from avocado and cut into cube pieces and add to bowl. Rough chop cilantro leaves and top the watermelon, tomatoes, and avocado. Top with 1/4 cup of pickled red onions and squeeze the juice of one lime over top and serve.



