

Watermelon, Jicama, Feta Salad

When summer sizzles, cool off with this delightfully easy and hydrating recipe. The vinaigrette adds just a touch of sweetness. It's a great combination of taste, flavor, texture and color.

Ingredients

- 1/2 seedless watermelon
- 1/2 cup feta cheese
- 1/2 large jicama root
- 1/4 cup apple cider vinegar
- 1/2 cup light olive oil
- 1 tablespoon honey
- 4 mint leaves



Directions

1. Chop the watermelon and block of feta into 1/4" bite size cubes. Cut the jicama into matchsticks. Fold everything together and set aside
2. Whisk together the oil, vinegar, and honey until they are emulsified. Season with salt and pepper
3. Toss the watermelon, jicama, and feta with the vinaigrette. Garnish with mint leaves.