

Watermelon and Arugula Salad with Lemon Vinaigrette

Ingredients

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| 2 Tbsp fresh lemon juice | 4 handfuls of arugula |
| ¼ c extra virgin olive oil | ½ English cucumber, seeded, scored and sliced |
| ¼ tsp salt | 4 large slices of seedless watermelon |
| ¼ tsp fresh ground black pepper | 4 tsp feta crumbles |
| | garnish: 4 thin lemon slices |

Directions

Whisk vinaigrette ingredients, juice through pepper, in a medium bowl. Toss arugula and cucumber with vinaigrette. Place a slice of watermelon on 4 salad plates, top with dressed greens, a sprinkling of feta and if desired a lemon slice garnish.

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Cooking with Care by Amy Sokol - www.cookingwithcare.com