

Watermelon and Cucumber Salad with Mint and Bleu Cheese

Ingredients

6 c watermelon, diced into bite-sized chunks

1/2 cucumber, diced into bite-sized chunks

1/2 thinly sliced red onion

1/4 c bleu cheese, crumbled -- (opt) or serve on the side

or 2oz crum

1 lime

1 Tbsp. extra virgin olive oil

4-5 fresh mint leaves, chiffonnade

freshly ground black pepper

1/2 c macadamia nuts, chopped (opt)

— or pine nuts

Directions

Toss the watermelon, red onion and cucumber together in a large bowl.

Season with lime juice and black pepper. May allow to sit for flavor

Serve with arugula leaves, tossed with 1 to 2 Tbsp olive oil

Sprinkle the nuts and chiffonnade of mint leaves over the top of the salad as a garnish.

If serving over arugula leaves,

Drizzle with balsamic reduction =

1/2 cup balsamic vinegar

1/2 Tbsp honey

Heat until reduced and thickened