



# WATERMELON SALAD

• Serves: 6

## Ingredients:

### Balsamic Vinaigrette

- 1/4 cup white balsamic vinegar
- 3 tablespoons finely diced shallots
- 2 tablespoons roasted garlic\*
- 2 tablespoons honey
- 1 tablespoon fresh lemon juice
- 1 cup extra virgin olive oil
- Coarse salt and freshly ground black pepper, to taste

### Pickled Onions

- 1/2 cup fresh or frozen raspberries
- 1 1/2 cups water
- 1/4 cup sugar
- 2 tablespoons grenadine syrup
- 1 tablespoon salt
- 1/4 pound red onions, sliced into 1/4-inch-thick rings

### Watermelon Salad

- 4 cups cubed seedless watermelon
- 3 cups baby arugula
- 1/4 cup white balsamic vinaigrette
- Coarse salt and freshly ground black pepper, to taste
- 1/4 cup pickled onion
- 1/4 cup balsamic glaze
- 1/2 cup crumbled feta cheese

## Directions

### For balsamic vinaigrette:

- Combine white balsamic vinegar, shallots, garlic, honey, and lemon juice in a blender. Blend until well combined.
- With blender running, slowly drizzle in olive oil. Blend until thickened. Season to taste with salt and pepper.

### For watermelon salad:

- Divide watermelon among plates. Toss arugula with white balsamic vinaigrette in a medium bowl and lightly season with salt & pepper.
- Top each portion of watermelon with arugula. Top each serving with 2 to 3 pickled onion rings, then sprinkle with feta. Drizzle with balsamic glaze.

