

Grilled Watermelon & Feta Salad

1 small bag of baby greens or arugula 1 small seedless watermelon cut into wedges 1 small package of crumbled feta Small package of halved heirloom grape tomatoes High quality olive oil to dress the tomatoes Small amount of basil leaves, shredded finely Fresh mint leaves, torn Salt and pepper to taste

Directions

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Grill the watermelon wedges just enough to get good char marks on both sides. Salt and pepper the tomatoes and toss with oil and basil. Place wedges on a bed of greens. Top with the tomatoes, mint and feta.

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The perfect summer salad!

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