

Watermelon, Feta and Black Olive Salad

This salad sound a bit unusual but it is absolutely delicious and very refreshing on a hot day. We make it at least once a week during the summer holidays.



You Will Need...

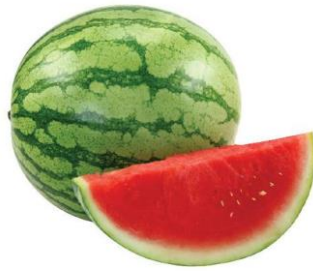
one small red onion



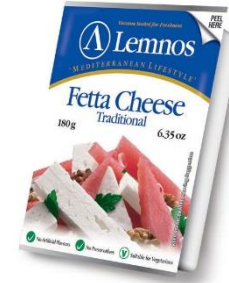
3 limes



one small watermelon



250g Feta cheese



Bunch fresh flat parsley



bunch fresh mint, chopped



3-4 tablespoons of olive oil



100g pitted black olives



Method

- ▶ Peel and halve the red onion and then cut it into very fine half moon shapes.
- ▶ Put them to soak in the juice of 2 or 3 limes. If the limes are very juicy, you may only need two.
- ▶ Remove the rind and pips from the watermelon and cut into 4cm chunks.
- ▶ Cut the feta cheese into slightly smaller chunks than the watermelon and put both of them together in a large shallow bowl.
- ▶ Tear of the leaves from the parsley stalks and add them to the salad along with the chopped mint leaves.

Finally

- ▶ Tip the onion slices, which will now be a beautiful pink colour, over the salad in the bowl, add the olive oil and olives.
- ▶ Then, using your clean hands, toss the salad very gently so that the feta and melon don't lose their shape.
- ▶ Then add some freshly ground black pepper and taste to see if the dressing needs more lime.

If you are prepared to try something new, I really hope that you try this salad and, more importantly, that you enjoy it. It is my absolute favourite summer dish.