



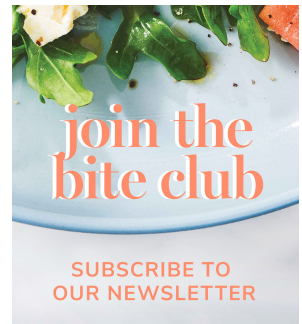
watermelon, arugula & goat cheese salad

Did you know that watermelon isn't just for dessert? The sweet and juicy fruit is also perfect in salads, especially in this fresh and fantastic Watermelon and Arugula Salad, a tasty combination of watermelon chunks, creamy goat cheese, peppery arugula and honey-roasted walnuts, all tossed in a zingy citrus dressing.

SERVES: 4



julie albert & lisa gnat



ingredients

Honey Roasted Walnuts

- 1 cup walnut halves
- 1 tbsp honey
- 3 tbsp sugar
- 1/2 tsp kosher salt
- 1/4 tsp chili powder

Citrus Dressing

- 4 tbsp olive oil
- 1/4 cup fresh mint leaves
- 1 tbsp fresh lemon juice
- 1 tbsp fresh lime juice
- 2 tsp honey
- 1/2 tsp kosher salt
- 1/2 tsp freshly ground black pepper

Watermelon Salad

- 3 cups watermelon, cut into 3/4-inch cubes
- 1/4 cup fresh mint leaves, thinly sliced
- 5 cups baby arugula
- 1 cup crumbled goat cheese

directions

1. For the walnuts, preheat oven to 350°F. Line a baking sheet with parchment paper and set aside.
2. In a medium bowl, combine walnuts and honey, tossing well to coat. In a small bowl, combine sugar, salt and chili powder. Pour over walnuts and mix well. Place on prepared baking sheet and bake 8 minutes. Stir nuts and continue baking 6-8 minutes more until lightly toasted. Remove from oven and let cool before adding to salad.
3. For the dressing, in a blender, combine olive oil, mint, lemon juice, lime juice, honey, salt and pepper. Process until smooth.
4. To serve, place watermelon cubes, mint, arugula and honey-roasted walnuts in a large serving bowl. Toss with dressing and gently toss in crumbled goat cheese. Serve immediately.

"I carried a watermelon."

— BABY, 'DIRTY DANCING'

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