



watermelon panzanella salad

Keep cool with this super easy Watermelon Panzanella Salad, the perfect summer salad of juicy watermelon, crunchy bread, tangy feta and peppery arugula, all tossed in a scrumptious honey lime dressing.

SERVES: 4



julie albert & lisa gnat

ingredients

- 3 cups cubed French bread
- 1 tbsp + 2 tsp olive oil
- ½ tsp kosher salt
- 3 cups arugula-baby spinach mix, packed
- 3 cups cubed seedless watermelon
- ½ cup cubed feta cheese
- 6 fresh basil leaves, roughly chopped
- ½ cup walnut halves, toasted

Honey Lime Dressing

- ¼ cup fresh lime juice
- 2 tbsp honey
- 1 tsp Dijon mustard
- ½ tsp kosher salt
- ¼ tsp ground cumin
- ¼ tsp freshly ground black pepper
- ½ cup olive oil

directions

1. For the bread, preheat oven to 400°F. Toss bread cubes in a bowl with olive oil and salt. Spread bread in a single layer on a baking sheet. Bake for 8 minutes until golden, tossing once halfway through baking. Remove from oven and set aside until ready to assemble salad.
2. For the Honey Lime Dressing, in a medium bowl, whisk together lime juice, honey, Dijon mustard, salt, cumin and pepper. Slowly pour in olive oil while continuously whisking.
3. To assemble the salad, in a large serving bowl, place arugula-spinach mixture, watermelon cubes, feta cheese and toasted bread cubes. Toss with a few tablespoons of honey lime dressing. Sprinkle with chopped basil and toasted walnuts. Drizzle more dressing over top and serve immediately.

