



Watermelon & Goat Cheese Salad

Ingredients:

- 8 cups seedless watermelon, cut into 1-inch cubes
- 1 cup crumbled goat cheese
- 2 tbsp. fresh mint, chopped
- 1 tsp. fresh cilantro, chopped
- 2 tbsp. fresh squeezed lemon juice
- Mint leaves for garnish

Makes: 4 servings
Prep Time: 30 minutes

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Directions:

1. Mix all ingredients, except the whole mint leaves, in a large bowl and toss lightly.
2. Chill until ready to serve.
3. Remove salad from refrigerator and let come to just below room temperature (cool not ice cold).
4. Decorate with whole mint leaves.
5. Serve.

Makes: 4 servings
Prep Time: 30 minutes

TIP: For a bit more variety and flavor add 1/2 cup fresh raspberries and 1/2 cup thinly-sliced peeled fresh kiwi fruit to the salad

Recipe courtesy of Rick Browne, www.barbecueamerica.com

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