



WATERMELON, CUCUMBER & FETA SALAD

Ingredients:

½ cup red-wine vinegar

2 teaspoons honey

¼ teaspoon salt

¼ teaspoon ground pepper

¼ cup extra-virgin olive oil

5 cups cubed seedless watermelon

1 English cucumber, chopped

6 ounces feta cheese, cut into 3/4-inch cubes

½ cup thinly sliced red onion

2 Tbsp chopped fresh mint

Total time : 20 minutes

Prep time: 20 minutes

Servings: 9 cups



Instructions:

Step 1:

Whisk vinegar, honey, salt and pepper in a small bowl; gradually whisk in oil until completely incorporated.

Step 2:

Combine watermelon, cucumber, feta and onion in a large bowl. Gently stir in 1/2 cup of the vinaigrette. Refrigerate for at least 20 minutes or up to 2 hours.

Step 3:

Just before serving, gently stir in mint; drizzle with the remaining vinaigrette.

Step 4:

Meanwhile, combine water and quinoa in a medium saucepan; bring to a boil over medium-high heat. Reduce heat to low; cover and simmer until the liquid is absorbed, 12 to 15 minutes. Remove from heat; let stand for 5 minutes. Fluff with a fork.

Step 5:

Transfer the cooked quinoa and the roasted vegetables (with any juices from the baking sheet) to a large bowl. Add pesto; gently fold together until well combined. Divide the mixture among 6 bowls. Top evenly with the shredded chicken; garnish with basil, if desired.

Tip: To make ahead: Prepare through Step 2 and refrigerate for up to 2 hours.