

MINTY WATERMELON-CUCUMBER SALAD

INGREDIENTS

- 8 cups cubed seedless watermelon
 - 2 English cucumbers, halved lengthwise and sliced
 - 6 green onions, chopped
 - 1/4 cup minced fresh mint
 - 1/4 cup balsamic vinegar
 - 1/4 cup olive oil
 - 1/2 teaspoon salt
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- 1/2 teaspoon pepper

DIRECTIONS

In a large bowl, combine watermelon, cucumbers, green onions and mint. In a small bowl, whisk remaining ingredients. Pour over salad and toss to coat. Serve immediately or refrigerate, covered, up to 2 hours before serving. **Yield:** 16 servings (3/4 cup each).

This would be great for a potluck BBQ 😊

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