WATERMELON 2 WAYS

WATERMELON AND MARINATED FETTA SALAD
Serves 6
Prep: 15 minutes
Ingredients
½ x 320g jar marinated fetta
1 tablespoon lemon zest
2 tablespoons lemon juice
1 tablespoon shredded fresh mint leaves
¼ (1kg) seedless watermelon, peeled, quartered
2 gem lettuces torn
1 Lebanese cucumber thinly sliced
¼ cup sliced kalamata olives

1. Drain fetta, reserving ¼ cup oil. Place reserved oil, lemon zest, lemon juice and mint in a bowl. Season with salt and pepper.
2. Slice watermelon quarters into 1cm thick wedges. Arrange lettuce, cucumber and watermelon on a serving platter. Sprinkle with olive and fetta. Drizzle with dressing.

Watermelon Granita
Freeze chunks of watermelon and then whiz up in the food processor with a few fresh mint leaves and a squeeze of zingy lime for a super-quick slushie.