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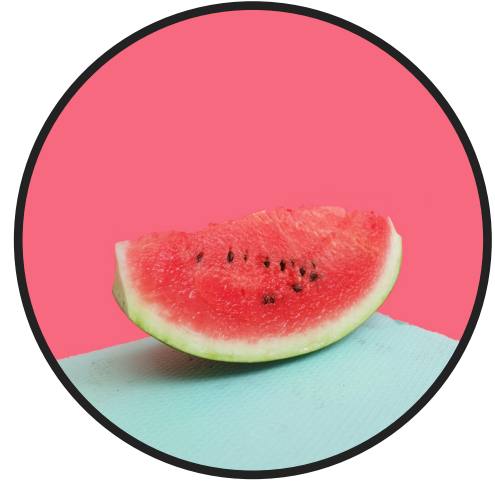
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Serving McLean, Livingston, & Woodford Counties

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# Summer Watermelon Salad



5 cups cubed watermelon  
1 1/2 cups diced English cucumber  
6 fresh mint leaves, torn  
6 fresh basil leaves, torn  
1/4 cup crumbled feta cheese (optional)

Honey Vinaigrette  
1 Tablespoon honey  
1 Tablespoon lime juice  
2 teaspoons olive oil  
Pinch of salt

Instructions: Wash hands. In a small bowl, combine honey, lime juice, salt, and drizzle in olive oil while whisking. Set aside. In a large bowl, combine watermelon, cucumber, mint and basil. Pour the vinaigrette over the watermelon salad, and gently toss to combine. Top with feta cheese and serve.

*Yield: 4 servings*

**Nutrition Facts (per serving):** 120 calories, 4.5 grams fat, 160 milligrams sodium, 20 grams carbohydrate, 1 grams fiber, 3 grams protein