



Watermelon Feta Spinach Salad

Prepared by Stacey Borgmann in our indoor kitchen at Highpointe model.

A fresh taste of summer wrapped up in a mouthwatering salad.

Serves

6-8

Prep Time

30m

Cook Time

0-7m

Difficulty

Easy

Ingredients:

4 C Baby spinach

4-6 C Watermelon, bite sized cubes seedless

½ Small red onion, sliced

1 C Feta cheese, cut into cubes or crumbled

1 Small bunch of basil, chopped

Olive oil and reduced balsamic for drizzling

Finishing sea salt for sprinkling

Directions:

To reduce balsamic vinegar: add ½ cup of balsamic vinegar to a small sauce pan and bring to a boil. Reduce to simmer and simmer 5-7 minutes until thick sauce is formed. Removed from heat.

Add spinach, watermelon, red onion, feta and basil to a large bowl. Drizzle with olive oil and reduced vinegar. Finish with sea salt to taste and toss to combine. Serve immediately.

Alternate serving option: Mound baby spinach on to individual plates. Combine watermelon, red onion, feta and basil in a bowl. Stir and use this to top the spinach. Drizzle with olive oil and reduced balsamic vinegar. Finish with salt and serve.