



Watermelon, olive and feta salad

Serves 6

Preparation time: 15 minutes

Cooking time: 0 minutes

INGREDIENTS

- 600 g watermelon, cubed
- 80 g reduced fat feta cheese, cubed
- 10 black olives, pitted and halved
- 100 g rocket leaves
- ¼ red onion, thinly sliced
- 2 tablespoon lemon olive oil

METHOD

1. Wash the rocket leaves thoroughly and place on paper towel to dry before adding them to a salad bowl.
2. Mix with the cubed watermelon, olives, onions and rocket leaves.
3. Add the feta cubes on top.
4. Place in the fridge to chill until you are ready to serve.
5. Before serving, drizzle with lemon oil.