



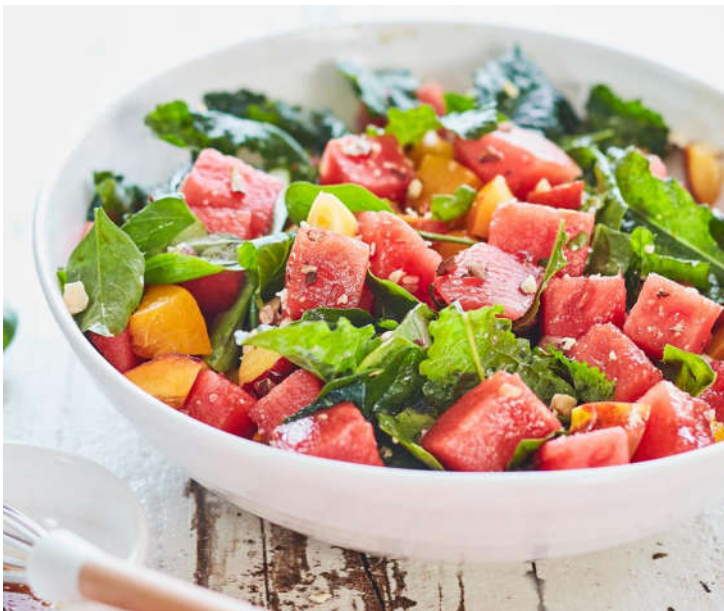
RECIPE

Watermelon, peach and basil salad with balsamic dressing

This watermelon salad recipe is a winner! As well as being dairy and gluten-free (so it's perfect for sharing with everyone at the table), it can be whipped up in just 10 minutes. How easy is that?

BY [SOPHIE GRAY](#)

10 mins preparation Serves 4



For Sophie Gray's best watermelon tips and tricks, go to [In season with Food magazine: watermelon](#).

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RECIPE



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2 tablespoon olive oil

2 tablespoon balsamic vinegar

3 cup cubed watermelon

3 cup cubed peaches or nectarines

1/2 cup basil leaves, torn

3 cup baby spinach leaves

a handful of toasted hazelnuts

METHOD

- 1 In a small bowl whisk together the oil and vinegar and set aside.
- 2 In a large bowl toss the watermelon, peaches, basil and spinach until mixed. Add the oil and vinegar dressing and transfer to a serving dish.
- 3 Crush the hazelnuts with the flat side of a knife or place in a small resealable plastic bag and bash with a rolling pin. Scatter on the hazelnuts and serve.

NOTES
