



Blueberry Watermelon Feta Salad

Naturipe

- 4 cups seedless watermelon chunks
- 2 cups Naturipe* blueberries, washed and drained
- ¼ cup chopped red onion
- 1 cup feta cheese crumbles
- 2 tablespoons lime juice
- 1 tablespoon minced fresh cilantro

Combine all ingredients in a large bowl. Toss gently to blend. Makes 6 servings.

** Brands may vary by region; substitute a similar product.*



Watermelon Feta Bowls

Dulcinea

- 1 tablespoon white balsamic vinegar
- Pinch of sea salt
- 2 tablespoons olive oil
- 2 Dulcinea PureHeart mini-seedless watermelons, halved
- ¼ cup pistachios
- ¾ cup cubed feta cheese

In a small bowl, whisk together vinegar, salt and oil. Set aside.

Carefully cut the flesh from each watermelon half to create a bowl.

Cut the watermelon flesh into ¾-inch cubes.

Cut the rim of each watermelon half into a decorative V-shape pattern.

Place the watermelon cubes inside the watermelon halves. Top with pistachios and feta. Drizzle with dressing and serve. Makes 4 servings.

