

PISTACHIO & WATERMELON SALAD

INGREDIENTS

1/2 cup pistachio kernels
1/2 (1.75kg) small seedless watermelon,
peeled, quartered
1/4 cup olive oil
2 teaspoons finely grated lemon rind
125g feta, lightly crumbled

METHOD

Step 1: Heat a small frying pan over medium heat. Add pistachios. Cook, stirring occasionally, for 5 minutes or until light brown. Transfer to a bowl. Cool for 5 minutes. Roughly chop.

Step 2: Slice watermelon quarters into 1cm-thick wedges. Arrange on plates.

Step 3: Place oil and lemon rind in a screw-top jar. Season with salt and pepper. Secure lid. Shake to combine. Crumble feta over watermelon. Sprinkle with pistachios. Serve drizzled with oil mixture.

THE COOKERY

by The Secret Jozi Chef