

# PISTACHIO & WATERMELON SALAD

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## 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