

Watermelon, Feta & Cucumber Salad



Serves 6 as a side

Prep 10 mins

No cook

Easy

Ingredients

½ cucumber

½ small watermelon, peeled, deseeded & cut into 2cm cubes

200g feta cheese, crumbled into small cubes

50g pitted black olives in oil, halved

2 handfuls of parsley, finely chopped

For the dressing

4 tbsp olive oil (or oil reserved from the olives)

juice of ½ lemon salt and freshly ground black pepper

1. Peel the cucumber with a potato peeler, cut in half lengthways and, using a teaspoon, scoop out and discard the seeds. Cut into crescent shapes.
2. Layer half the watermelon, cucumber, feta and olives in a bowl, repeat again, then sprinkle with the chopped mint. For the dressing, whisk together the oil and lemon juice, season with salt and pepper and pour into the bowl. Serve chilled.