



Watermelon, Blueberry, Feta Salad

By Chef Veera Gaul, Ph.D.



Ingredients

- 1 medium to large Watermelon, chopped into bite sized pieces (about 6-8 cups)
- 1 ½ cups blueberries, washed
- 1 ¼ cup crumbled feta cheese
- ½ cup basil leaves
- ½ cup mint leaves
- ¼ cup O&V [Watermelon vinegar](#) or [Elderflower Apple Lime vinegar](#) *
- 2 tablespoons O&V [Basil EVOO](#) *
- 2-3 tablespoons honey or maple syrup (to taste based on how sweet the watermelon is)

Preparation

Chop the watermelon, wash the blueberries and crumble the feta cheese into a big bowl.

Chiffonade (thinly slice) half the mint leaves and half the basil leaves, leaving the other half for garnishing. Add the sliced herbs to the watermelon mixture and gently toss.

In a separate small bowl, whisk together the honey, oil and vinegar until it comes together. Drizzle over fruit and feta and lightly toss again. Garnish with the remaining basil and mint leaves and serve immediately.

Serves 6-8

Total Time: 10 minutes

Notes

* The fused flavored [Basil EVOO](#) adds an amazing layer of herby, freshness to the salad that complements the sweetness of the fruit and the summery [Watermelon vinegar](#) or sweet and citrusy [Elderflower Apple Lime vinegar](#). You can use your favorite high-quality substitutes, such as a good unflavored EVOO and a crispy, slightly sweet vinegar.

Categories: Soups & Salads, Vegetarian, Vegan, Gluten Free, Basil EVOO, Watermelon Vinegar, Elderflower Apple Lime Vinegar, Runamok Maple Syrup, Red White & Blue Salad, Watermelon Salad, July 4th Salad, Blueberry, Blueberries, Feta Cheese, Basil, Mint, Summer Entertaining, Healthy, Mediterranean Diet, Easy Salad, Healthy Salad, Summer Dessert Salad