



STRAWBERRY WATERMELON SALAD WITH FETA

TIME: 14 MIN

SERVES: 4

Salatschwester | Your Salad Bestie 

INGREDIENTS

- 10 oz (300 g) fresh strawberries
- 4 mini cucumbers
- 10 oz (300 g) watermelon (measured without rind)
- 5 oz (150 g) feta cheese or use herbed white cheese or goat cheese
- A few fresh mint leaves (optional)

DIRECTIONS

Prep the Ingredients:

1. Rinse and gently pat dry the strawberries. Remove the stems and slice them.
2. Wash the mini cucumbers, trim the ends, and slice them into rounds.
3. Cut the watermelon flesh into bite-sized cubes.
4. Dice the feta cheese into small cubes.

Assemble the Salad:

1. In a large bowl, gently combine the strawberries, cucumbers, watermelon, and feta.
2. If desired, garnish with a few torn mint leaves for extra freshness.
3. Keep refrigerated until ready to serve.

Notes

- This strawberry watermelon salad will stay fresh for 1 to 2 days in the fridge.
- The salad tends to release a lot of juice the longer it sits, so it's best served shortly after preparing.

Substitution:

- Swap strawberries for raspberries.
- Use goat cheese or herbed white cheese instead of feta.
- Try honeydew melon instead of watermelon for a different flavor twist.
- Use English cucumber if mini cucumbers aren't available.