



## **Grilled Watermelon Salad with Feta Cheese & Mint**

Grilling fresh watermelon caramelizes the natural sugar and adds a delicious smokiness.

The feta cheese adds a creamy, tangy flavor. We love simply dressing salad greens with a squeeze of citrus and a drizzle of high-quality oil to not get in the way of these rich flavors.

### **INGREDIENTS**

¼ medium sized Watermelon, cut into 1-inch thick slices  
2 cups Arugula or Salad Greens  
½ Red Onion  
1/2 Lime  
Olive Oil, for drizzling  
1/3 cup Feta Cheese, crumbled  
10 fresh Mint Leaves, torn into pieces  
Kosher Salt & Black Pepper to taste

### **PREPARATION**

- Preheat the Big Green Egg to 350°F direct heat.
- While the grill is heating, soak the onion slices in cool water for 30 minutes. This removes the harsh bite from the onion.
- Grill each watermelon slice for 2 minute per side, or until they begin to brown. Place on a platter to cool.
- In a large mixing bowl, toss the salad greens with the onion and juice of ½ a lime. Drizzle with oil and taste for seasoning.
- Arrange the greens on top of the watermelon and scatter the feta and mint on top to garnish. Serve family style with knives and forks.