

Watermelon Salad with Lime Vinaigrette

WITH PERSIAN LIME BALSAMIC + ASCOLANO EVOO



Ingredients

For the salad:

- 1 small seedless watermelon, chilled + cut into bite-sized cubes
- 1 cup crumbled Cotija cheese (or feta)
- 1 tablespoon Tajin seasoning
- 1/4 cup fresh mint leaves, chopped

For the lime vinaigrette:

- 3 tablespoons Ascolano EVOO
- 2 tablespoons Persian Lime Balsamic
- 1 tablespoon fresh lime juice
- 1 teaspoon honey (optional)
- 1/2 teaspoon Tajin seasoning
- Salt and pepper to taste



Notes

Directions

1. Start by cutting the watermelon in half and scooping out the seeds (if any).
2. Cut the watermelon into manageable slices and remove the rind. Chop the watermelon into bite-sized cubes. Place the cubes in a large mixing bowl and chill them in the refrigerator until ready to assemble the salad.
3. In a separate small bowl, whisk together the olive oil, balsamic, lime juice, and honey (if using). Add 1/2 teaspoon of Tajin seasoning, or adjust the amount according to your taste preference. Season with salt and pepper to taste. Set the vinaigrette aside.
4. Take the chilled watermelon cubes from the refrigerator and gently toss them with the chopped fresh mint leaves. Sprinkle the crumbled Cotija cheese on top of the watermelon and mint mixture.
5. Generously sprinkle Tajin seasoning over the watermelon and Cotija cheese.
6. Just before serving, give the lime vinaigrette a final stir and drizzle it over the watermelon salad. Start with a small amount & add more dressing if needed.
7. Carefully toss the salad to ensure the dressing is spread evenly.
8. Transfer to a serving platter. Garnish with a few additional fresh mint leaves and a sprinkle of Tajin seasoning on top, if desired.