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WATERMELON & HEIRLOOM TOMATO SALAD

True Food
kitchen

2 organic watermelons peeled
& cut into chunks
8 organic local heirloom tomatoes
(various colors and sizes) cut up
24 mint leaves or basil leaves
2 tbsp red onion sliced paper thin

4 tbsp extra virgin olive oil
2 tbsp white balsamic vinegar
Feta cheese optional
Coarse sea salt to taste
Pepper to taste

DIRECTIONS:

Arrange the pieces of watermelon and tomato on a serving platter. Sprinkle with mint leaves and red onion. Drizzle with olive oil and vinegar. Finish with salt and pepper. Remember that this salad is only as good as the ingredients you put into it!