



Watermelon Salad

Season: Summer/Autumn

Serves: 30 tastes in the classroom or 6 at home

Fresh from the garden: mixed salad greens, red onion, watermelon

Equipment:

metric measuring scales and spoons
clean tea towel
chopping board
cook's knife
large bowl
serving platters

Ingredients:

4 handfuls of mixed salad greens, torn
1/2 medium watermelon, cut into 3 cm cubes
1 small red onion, peeled and finely sliced
100 g feta cheese, crumbled
1 tbsp extra-virgin olive oil
1/2 tsp cracked black pepper

What to do:

1. Prepare all of the ingredients based on the instructions in the ingredients list.
2. Gently mix all the ingredients, except the oil and pepper, in the large bowl.
3. Just before serving, toss the oil through the salad mixture.
4. Divide among serving platters and grind pepper over the top to serve.

