



PUJOLS FAMILY FOUNDATION BATTER UP COOKING PROGRAM

WATERMELON FETA SALAD with BLUEBERRIES

8 cups watermelon, cubed to $\frac{3}{4}$ inches

2 cups fresh blueberries, plus more if desired

1 cup crumbled feta

Mint and basil leaves, julienned or chopped

Honey Lime Dressing:

Juice of 1 fresh lime

2 tablespoons extra virgin olive oil

2 tablespoons honey

Salt to taste

1. Make the Honey Lime Dressing: combine all honey lime dressing ingredients and mix vigorously until well combined. You can also add the ingredients to a mason jar and shake to well combined.
2. In a large serving bowl, combine cubed watermelon, blueberries, mint and basil to taste, and $\frac{3}{4}$ cup crumbled feta. Toss with honey lime dressing.
3. Top with the remaining $\frac{1}{4}$ cup feta and garnish with more mint and basil leaves. Serve immediately. Enjoy!

Makes 6 servings .