



Greenmarket Recipe Series

**Natural
Gourmet
Institute**

WATERMELON AND TOMATO SALAD WITH BASIL AND MINT

Recipe by Natural Gourmet Institute

SERVES 6

Ingredients:

3 tablespoons white balsamic vinegar
2 teaspoons Dijon mustard
½ teaspoon sea salt
¼ teaspoon black pepper
½ cup extra virgin olive oil

*4 cups diced watermelon
*2 pound heirloom tomatoes, diced
*1 small red onion, thinly sliced
*6 ounces feta, crumbled
*1/2 ounce basil, leaves torn
*1/2 ounce mint, leaves chopped

Directions:

1. In a bowl, whisk together vinegar, Dijon mustard, sea salt, and black pepper until well combined. While continuing to whisk, slowly stream in olive oil. Set aside.
2. Combine watermelon, tomatoes, onion, feta, basil, and mint in a large bowl. Drizzle with vinaigrette and serve.
3. **Make It A Meal:** Serve with turkey burgers and corn on the cob.

****Ingredients available seasonally at your neighborhood Greenmarket***

For over 35 years GrowNYC's Greenmarket staff, volunteers and farmers have been working together to promote regional agriculture, preserve farmland and ensure a continuing supply of fresh, local produce for all New Yorkers. To learn more about GrowNYC's Greenmarket, gardening, recycling and education programs, visit www.growNYC.org.

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