



WATERMELON, MINT, FETA & BLACK OLIVE SALAD

Serves 8

1.5 k fresh watermelon, cubed

1 red onion

1 cup of pitted black olives

4 fresh limes, juiced

4 tbsp extra virgin olive oil

2/3 pack of feta cheese, cubed

small bunch of mint, roughly torn

small bunch of parsley, roughly torn

freshly ground black pepper

Slice the red onion and steep in lime juice for about 10 mins to release their bitterness and pickle slightly.

Gently combine the watermelon and feta cubes, torn leaves, olive oil and olives with a grind or two of black pepper and then very gently toss with the onions and lime juice.