

SEASONAL MELON SALAD



INGREDIENTS

For the dressing:

1/2 cup fresh lime juice
2 tsp. honey
1 tsp. Dijon mustard
1/2 tsp. garlic powder
1/2 tsp. salt

1/2 tsp. white ground pepper
1/4 tsp. ground cumin
1/4 cup olive oil
1/4 cup canola oil

For the salad:

1 cup diced Canary melon
1 cup diced watermelon
1 cup diced cantaloupe
1 cup diced honeydew melon
4 tsp. chiffonade of mint
4 tsp. crumbled feta cheese

DIRECTIONS

- Combine all dressing ingredients into a blender and puree until all items are well blended.
- In a separate mixing bowl, combine the diced melons and cantaloupe.
- Pour the dressing into the melon bowl and mix well. Cover and refrigerate for an hour.
- Place the diced melons in the center of each serving bowl.
- Sprinkle the feta cheese and mint chiffonade over each bowl. Drizzle the remaining dressing on top and enjoy!