

Watermelon Cucumber Salad

INGREDIENTS

- 6 cups watermelon, cubed
- 1/2 cup English cucumbers, sliced into half moons
- 2 tablespoons lime juice
- 1 tablespoon olive oil
- 1/2 cup crumbled low-fat feta cheese
- 1/4 cup mint, chopped
- Slivered almonds (optional)
- Avocado (optional)

SERVINGS: 12

TIME: 20 MINUTES



Adapted from:

spendwithpennies.com



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PROCEDURE

1. Cube the watermelon, chop the cucumbers into half-moons, and chop the mint and add to large bowl
2. Add in lime juice, olive oil, and low-fat feta cheese
3. Mix and refrigerate for 1-2 hours before serving

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