



PINK POP UP PARTY
19th Annual Pink Ribbon
October 1, 2020

Grilled Watermelon Salad

Serves 4-6 as a side dish

1 small seedless watermelon
1 handful mint
1/2 block feta cheese
5 oz container arugula
Salt and pepper to taste
Balsamic Vinegar
Olive Oil

Heat your outdoor grill, or a grill pan over high heat. Cut watermelon into 1/2" thick wedges, leaving the rind on. Season the watermelon wedges with salt and pepper and grill for 2-3 minutes per side, looking for char marks before flipping. Cut the grilled melon into bite sized pieces. Place the arugula in a bowl and top with cut melon. Slice the mint into ribbons and crumble the feta cheese and sprinkle over melon. Drizzle with good olive oil and balsamic before serving.

