

Watermelon Avocado Salad

This recipe came together for an event I catered for 100 at Holy Nativity's fundraiser called Faithfully Jazz. The vinaigrette may be more than you need depending on the greens you use, but it will keep in the refrigerator for awhile and it's always nice to have some made up salad dressing on hand.

½ cup	Extra Virgin Olive Oil	1	lime, juiced
2 Tbs	white wine vinegar	8 ounces	spring salad mix
2 Tbs	watermelon juice	⅓ cup	feta cheese
1 ½ tsp	dijon mustard	⅓ cup	kalamata olives pitted and sliced
½ tsp	lime zest (done before juicing)	¼ cup	pepitas (pumpkin seeds)
		2 sprigs	fresh basil, chiffonade
2 cups	watermelon cubes		
2	avocado, preferably Hass, cut into ½-inch dice		

- 1 The first thing to do is to dice your watermelon into cubes so you have about 2 cups or so. You will undoubtedly end up with some watermelon juice on your cutting board or in your bowl. Scoop it up and place this in the salad dressing shaker or a separate bowl.
- 2 Next zest your lime, shaving off only the green part of the fruit. Add lime zest to the salad dressing shaker or bowl.
- 3 Juice the lime and place in a separate bowl. Cut the avocado into chunks and place in this bowl with the lime juice to coat. This will prevent the avocado from turning brown.
- 4 Add the olive oil, vinegar and dijon mustard to the salad dressing shaker. Shake to mix or whisk the ingredients in a bowl. Add more watermelon juice to the shaker that accumulates in the watermelon bowl.
- 5 In mixing bowl, toss the greens with the salad dressing. Chiffonade the basil by wrapping the basil leaves together like a cigar, then cut thin slices across the leaves or just chop - your preference!
- 6 Assemble - line up your plates and divide ingredients among the plates - first greens, then avocado and watermelon chunks, top with kalamata olives, feta cheese. Sprinkle with pepitas and finally the basil chiffonade. Beautiful!!

Servings: 8

Preparation Time: 20 minutes

Total Time: 20 minutes

Nutrition Facts

Nutrition (per serving): 309 calories, 216 calories from fat, 24.9g total fat, 5.6mg cholesterol, 172.1mg sodium, 1035.7mg potassium, 18.3g carbohydrates, 9.8g fiber, 3.1g sugar, 7.7g protein.

Source

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