



Watermelon Salad with Cucumber & Goat Cheese

Ingredients

- 1 ripe watermelon (about 5-6 cups, cubed)
- 1 med. cucumber (sliced into half moons)
- ½ C grated goat cheese
- ⅓ C olive oil
- 2 Tbsp red wine vinegar
- 1 Tbsp lemon juice
- 1½ tsp honey
- ¼ tsp dijon mustard
- 1 tsp sea salt
- ¼ tsp black pepper
- ¼ tsp garlic powder
- ⅓ tsp dried parsley
- pinch red pepper flakes

Instructions

1. Add the watermelon and cucumbers to a large mixing bowl.
2. In a small bowl, whisk the dressing ingredients together until well blended.
3. Pour a small amount of dressing over the watermelon and cucumbers, and toss to coat. Reserve the remaining dressing to serve with the salad.
4. Top with grated goat cheese when serving.