

Deliciously Easy Recipe: ***Watermelon Salad***

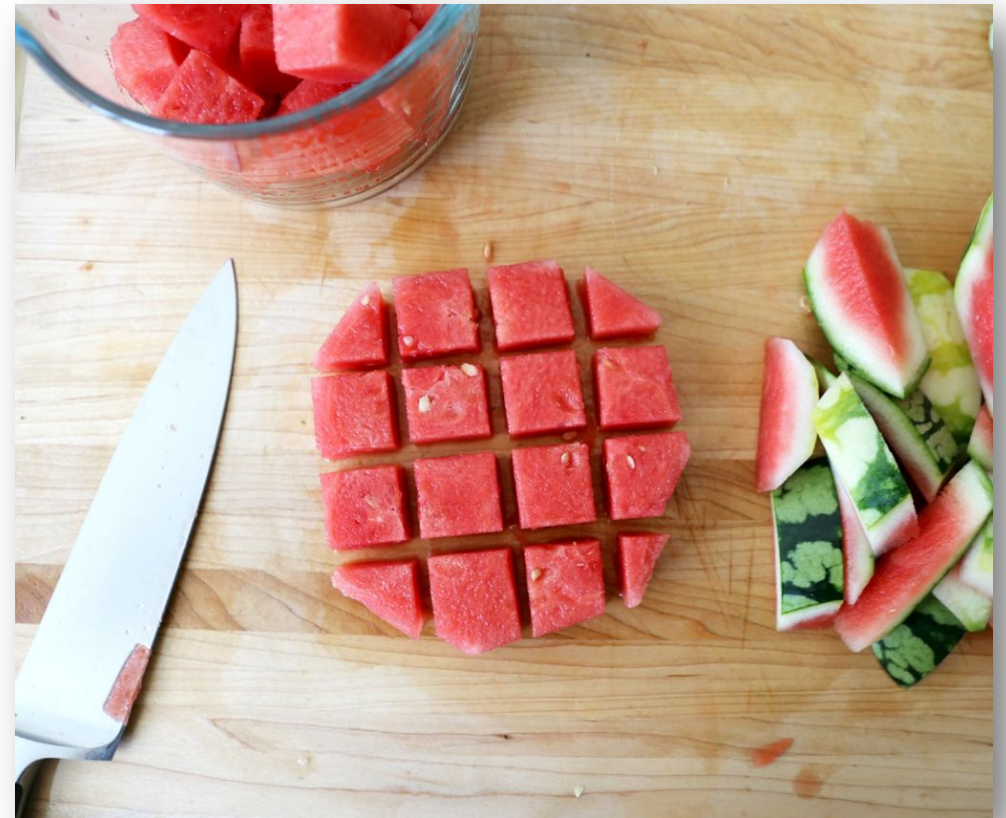
Ingredients

- 1/4 cup chopped cilantro
- 1/4 cup chopped mint
- 1/3 cup fresh lime juice
- 4 ounces queso fresco
- 1/2 teaspoon chili flakes
- 1/4 teaspoon salt



Step 1 – Cube the Watermelon

Cut the watermelon into 1-inch thick slices. Remove the rind and cut the slices into 1-inch strips vertically. Then turn your knife (or cutting board) and cut the strips into 1-inch cubes.



Step 2 – Prep the Remaining Ingredients

1. Remove a handful of mint leaves from their stems and, using a chefs knife, finely chop them.
2. Take approximately 10 pieces of cilantro, cut off the majority of exposed stems and chop the leaves finely.
3. Juice 1/3 cup of fresh lime juice.
4. Using your fingers, crumble 4 ounces of queso fresco into small pieces.

Step 3 – Layers of Yum

In a large bowl, starting with the watermelon, add all the prepared ingredients along with the salt and chili flakes.



Step 4 – Mix & Serve

Using a soft-edged utensil (a wooden spoon is perfect), gently mix all the salad ingredients together. Cover the bowl and let it chill in the fridge for one hour.

Remove from the fridge and gently stir the salad one more time. Plate and serve.

Happy yummy summer y'all!



Source:

Instructables Cooking

Watermelon Salad

<https://www.instructables.com/id/Watermelon-Salad/>