



LIVE WELL WATERTOWN

## WATERMELON SALAD

**Adapted From:** Southern Living

**Prepared By:** Chef Carabeth

**Total Time:** 25 MINS; **Prep Time:** 20 MINS

### INGREDIENTS:

- 8 cups watermelon, cut into 1-inch cubes (approx. 1 watermelon)
- 3 pounds tomatoes, cored and cut into 1-inch wedges
- 1 teaspoon kosher salt
- 4 cups arugula (4 oz.)
- 2 satsumas, or mandarin oranges (4 oz. each), peeled and cut into segments
- 5 tablespoons extra-virgin olive oil, divided
- 2 tablespoons chopped fresh mint
- 1.5 tablespoons red wine vinegar
- ½ teaspoon black pepper
- 2 oz. goat cheese, crumbled (optional)
- ½ cup chopped pecans, toasted (optional)

### DIRECTIONS:

Combine watermelon and tomatoes in a large bowl. Sprinkle with salt, and toss gently to combine; let stand 10 minutes.

Combine arugula, satsumas, and 1 tablespoon of the oil in a medium bowl, tossing to coat. Add to watermelon mixture, and toss gently to coat. Whisk together mint, vinegar, pepper, and remaining 4 tablespoons oil in a small bowl. Drizzle over watermelon mixture. Sprinkle with goat cheese and toasted pecans, and serve.