FRESH WATERMELON SALAD

Prep Time: 15 min  Servings: 8  Cost per serving: $0.81

INGREDIENTS
- 5 cups cubed seedless watermelon (about 1/2 of a small watermelon)
- 2 navel oranges, peeled and chopped
- 1/2 small red onion, diced
- 2 Tbsp minced fresh mint
- 2 Tbsp minced fresh cilantro
- 1 Tbsp minced fresh parsley
- 2 Tbsp lime juice (about 1/2 a lime)
- (Optional) 1/4 cup feta cheese

DIRECTIONS
In a large bowl, toss ingredients gently to combine and serve immediately.

Store leftovers in an airtight container for up to 3 days.

RECIPE NOTES
As an alternative to oranges, you can substitute 1 can of mandarin oranges, drained. No fresh herbs? No problem! You can sub 1 tsp dried min, 1 tsp dried cilantro and 1 tsp dried parsley. Alternatively, you can use just one herb if that’s what you have available!

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