

# Watermelon and Jacama salad

By Emma Lupin of Alawa



*Watermelons are usually harvested in the Top End around September. They grow as a vine or ground cover and need to be supported, so they don't touch the ground. Jicama is a root vegetable that enjoys the wet season and also grows as a vine.*

- ½ watermelon**
- ½ cup of feta cheese**
- 1 large jicama roots**
- ½ cup good olive oil**
- ¼ cup of cider vinegar**
- 1 tablespoon local honey**
- ½ bunch mint**
- 1-2 cups of sweet leaf leaves**

# Watermelon, jicama and mint salad

## Cutting

- Peel the jicama and slice very thinly, julienne style.
- Pull off sweet leaf leaves from stalks and rinse
- Chop the watermelon into cubes
- Chop the feta into cubes
- Roughly chop the mint
- Mix all together in a bowl or dish

## For the dressing

- Mix the olive oil and cider vinegar and honey together in a small bowl or jar
- Pour over the bowl and serve