

Watermelon, feta, olive and mint salad



INGREDIENTS-

Serves 4

- **500g cubed water melon, with no pips**
- **250g Australian buffalo ricotta or soft feta**
- **200g Pipped Kalamata olives**
- **A bunch Chopped fresh mint**
- **A big splash of olive oil**
- **A squeeze of lime juice (from one lime)**
- **Salt and pepper**
- **One red sliced chili (optional)**
- **Cooked grains, such as Tasmanian quinoa or couscous**

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- **Cut the watermelon into cubes**
- **Cut the feta into cubes**
- **Chop the mint**
- **Pit and add in the olives**
- **Pour over olive oil and lime juice**
- **Finely chop and add the chili if desired**
- **Add in cooked quinoa or couscous**
- **Gently toss everything together, cracking over black pepper**
- **Serve in a large bowl for colour and flavour!**

- **Save the watermelon rinds as these can be made into curries and other dishes and contain vitamin C too!**

- **Watermelons are in season from September to November and found for sale along roadsides or in local shops, its such a sweaty time of year you will be wishing for water, but when it doesn't fall from the sky at least there are watermelons- refreshing in salads and drinks!**
- **To grow watermelons, start them at the beginning of the dry season on raised mounds in full sun- they will grow along the ground!**