|  |  |
| --- | --- |
| Herbed Tomato-Watermelon Salad Recipe via Culinary Institute of America |  |

|  |  |
| --- | --- |
| Ingredients | Directions |
|

|  |  |
| --- | --- |
|  | Zest and juice from 1 medium lime |
| ¼ cup | Canola oil (optional or to taste) |
| ¼ tsp. | Salt |
| 5 lb | piece seedless watermelon |
| 3 | large yellow and/or red tomatoes, cored, thickly sliced and quartered |
| 1 cup | mixed chopped fresh herbs such as mint, cilantro and parsley |
| ¾ cup | peeled, diced jicama |
| 2 Tbsp. | diced red onion |
|  | Freshly ground black pepper (optional) |
|  |  |

 |

|  |
| --- |
|  |

 |
|  |  |

**Directions:**

|  |  |  |  |
| --- | --- | --- | --- |
|

|  |
| --- |
| 1. Combine zest, juice and salt and oil, if using; set aside.
 |
| 1. Remove rind from watermelon. Cut into ½-inch thick slices; then cut into triangles. Place in large serving bowl. Gently stir in remaining ingredients except black pepper.
 |
| 1. Stir in reserved lime juice. Serve cold or room temperature, sprinkled with black pepper as desired. Try with a small side of fish, chicken or pork
 |

 |