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