

## Arcadian Harvest Emerald® with Watermelon, Cucumber and Feta Cheese

### Servings

4

### Calories

540

### Prep Time

20 minutes

### Total Time

20 minutes

### Skill Level

Easy

## Ingredients

- 8 ounces Mann's Arcadian Harvest Emerald®
- 1 watermelon, seedless, cubed
- 1 white onion, cut ¼" thick
- 1 English cucumber, ¼" slices
- 4 ounces Feta cheese, crumbled

## Dressing

- 1 clove garlic, minced
- 1 shallot, minced
- 2 tablespoons chopped parsley
- ½ cup olive oil
- 1 tablespoon fresh lemon juice
- ¼ cup white balsamic vinegar
- 3 tablespoons honey
- 1 teaspoon salt & ground black pepper



## The Method

In a large salad bowl, combine greens, watermelon and & onion.

Drizzle desired amount of dressing and toss.

### For Dressing:

In a small bowl, whisk all ingredients until well mixed. Serve immediately or refrigerate for up to 2 weeks. (Vinaigrette may separate after sitting, so whisk vigorously again before using.)

### Nutrition Facts

Serving Size: 316g | Servings: 4

### Amount Per Serving

Calories 430 | Total Fat 27g (sat fat 6g trans 0g) | Cholesterol 75mg | Sodium 130mg | Total Carbohydrate 24g | Dietary Fiber 2g |