



## WATERMELON & GOAT CHEESE SALAD

8 cups seedless watermelon, cut into 1-inch cubes  
1 cup crumbled goat cheese  
2 tablespoons fresh mint, chopped  
1 teaspoon fresh cilantro, chopped  
2 tablespoons fresh squeezed lemon juice  
Mint leaves for garnish

1. Mix all ingredients, except the whole mint leaves, in a large bowl and toss lightly. Chill until ready to serve.
2. Remove salad from refrigerator and let come to just below room temperature (cool not ice cold) then decorate with whole mint leaves and serve..

TIP: For a bit more variety and flavor add 1/2 cup fresh raspberries and 1/2 cup thinly-sliced peeled fresh kiwi fruit to the salad.

**Serves 6-8**

