

Recipe of the Month

Watermelon, Radish and Feta Salad

Ingredients

4 tbsp pine nuts
 800g watermelon
 400g radishes (ideally with leaves)
 Mint sprigs to taste
 100g feta cheese
 2 tbsp olive oil
 4 tbsp red wine vinegar

Serves: 4



Watermelon, radishes and mint are all at their best in June. This salad is super easy to make, only has a few ingredients and goes really well with grilled, meat or fish or is great on its own.

Method

- Toast the pine nuts in a dry frying pan for a few minutes until they are lightly golden. Allow to cool.
- Cut the radishes and watermelon into thin slices (removing the rind and any seeds).
- Keep some of the nicer radish leaves.
- Arrange on a serving platter, add the pine nuts, feta, mint and radish leaves and dress with the olive oil and vinegar.
- Season with a little sea salt and black pepper.

This recipe was adapted from Jamie Oliver's '5 ingredients'