

Watermelon Salad with Thai Basil and Feta

Sweet fruit flavors of watermelon combine with Thai basil's subtle mint flavor for a refreshing salad that is a break from the ordinary.

Prep Time: 10 minutes

Refrigerate: 30 minutes

6 cups cubed seeded watermelon (1-inch chunks)
2 tablespoons chopped Thai basil
1/4 cup vegetable oil
3 tablespoons rice vinegar
1/2 teaspoon **McCormick® Gourmet Collection Sicilian Sea Salt**
1/2 teaspoon sugar
4 ounces crumbled feta cheese
1/2 cup thinly sliced red onion

1. Toss watermelon and Thai basil in large bowl. Cover. Refrigerate 30 minutes to blend flavors.
2. Meanwhile, mix oil, vinegar, sea salt and sugar in medium bowl with wire whisk until well blended. Divide watermelon mixture among 8 salad plates. Drizzle each with 1 tablespoon of the vinaigrette. Sprinkle with cheese and onion. Serve immediately.

Makes 8 servings.

Nutrition Information Per Serving: 133 Calories, Fat 9g, Protein 3g, Carbohydrates 10g, Cholesterol 8mg, Sodium 286mg, Fiber 1g