

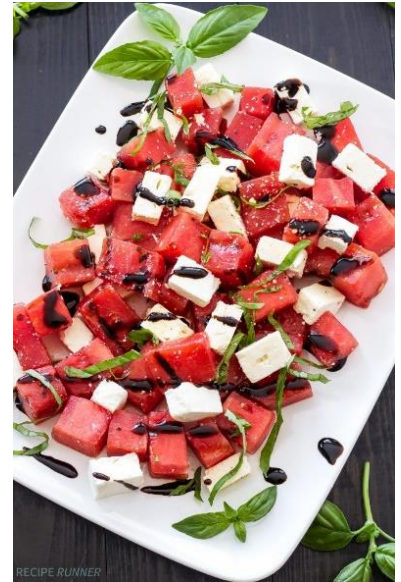


# Grilled Watermelon, Feta, and Basil Salad

## Ingredients

- 6 cups cubed watermelon
- 4 ounces CO-OP gold feta cheese, cut into cubes 
- 1-2 tablespoon fresh lime juice
- 2 tablespoons chopped fresh basil
- 1/4 teaspoon kosher salt
- Black pepper to taste
- CO-OP Gold Pure Balsamic Vinegar glaze for drizzling on top of the salad 



## Instructions

1. Cut the watermelon into 1 inch thick slabs and lightly brush them with olive oil. Place the slabs of watermelon cut side down onto a heated grill and grill for about 2-3 minutes per side or until marked and warm.
2. Remove from the grill and cut off the rind, then cut into 1 inch cubes. Toss the grilled watermelon with the basil, salt, pepper, and lime juice. Stir in the cubed feta being careful not to break it up.
3. Drizzle the salad with the balsamic reduction before serving. Salad is best made and eaten the day it is served.

<https://reciperunner.com/grilled-watermelon-feta-basil-salad/>

# Grilled Watermelon



## INGREDIENTS

- 1 personal-sized watermelon (about 3 pounds)
- 1/4 cup granulated sugar
- 1 tablespoon finely grated lime zest (from 1 to 2 limes)
- 1/2 teaspoon red pepper flakes
- Lime wedges from zested lime, for serving
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## INSTRUCTIONS

1. **Heat the grill to high.** Heat an outdoor gas grill to high, or prepare a charcoal grill for high, direct heat grilling.
2. **Cut the watermelon.** Trim the ends off the watermelon. Stand the watermelon on one cut end, cut in half, then cut each half in half again. Cut the quarters into 1/2-inch-thick slices.
3. **Season the watermelon.** Combine the sugar, lime zest, and red pepper flakes in a small bowl. Sprinkle the watermelon slices on both sides with the sugar mixture, then rub the sugar mixture in to create an even coating.
4. **Grill the watermelon.** When the grill is hot, add the watermelon slices in a single layer and grill until warmed through and grill marks appear, 2 to 3 minutes per side.
5. **Serve.** Serve the grilled watermelon on its own with lime wedges, topped with feta cheese or Greek yogurt, or as dessert with a scoop of ice cream.

<https://www.thekitchn.com/how-to-grill-watermelon-234733>