

Hatch Chile-Watermelon Salad with Yellow and Red Tomatoes, Lemon and Texas Ranch Olive Oil

Recipe courtesy of Michael Weinstein, Dread Head Chef, featured Grand Prairie Farmers Market chef.

½ cup Hatch chiles diced; use half mild and half hot

2 cups watermelon diced into 1-inch cubes

1 medium red tomato diced into ½-inch cubes

1 medium yellow tomato diced into ½-inch cubes

2 lemons zested and juiced

¼ cup Texas Olive Oil Ranch Olive Oil

Kosher salt and black pepper

Place the chiles, watermelon, tomatoes and lemon zest and juice in a bowl and season with the salt and pepper to taste and toss gently. Let the salad sit for 30 minutes before adding the olive oil so that the flavors meld together. Once the oil has been added, taste to see if you need any more salt or pepper.

Bon Appetit.