

## **Tomato-Watermelon Salad with Mozzarella Company Feta Cheese and Cucumber-Lemon Vinaigrette**

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

### Tomato-Cucumber Salad

2 large tomatoes cored and diced into ½-inch cubes  
½ cups watermelon seeded and diced into ½-inch cubes  
1/3 cup feta cheese crumbles  
Kosher salt and black pepper

### Cucumber-Lemon Vinaigrette

1 cucumber peeled and seeded rough cut  
1 large lemon: zest and juice = ½ cup  
½ cup grape seed oil  
Kosher salt and white pepper

For the vinaigrette: Place the cucumber, lemon juice and lemon zest into a blender and puree until smooth. With the blender running slowly, add the oil until it is finished. Season with salt and pepper and set aside.

To complete: Place the tomatoes, watermelon and feta cheese in small bowl and season with the salt and pepper to taste and toss gently. Pour a little bit of the vinaigrette onto a small plate and add the salad on top of the vinaigrette. You can garnish with a little mixed green if you like and enjoy.

