



## GRILLED WATERMELON SALAD

Serve with Munselle Vineyards Rosè of Zinfandel

PREP TIME 15 mins

COOK TIME 15 mins

SERVES 6 people

### INGREDIENTS

Arugula salad

½ Seedless watermelon, cut into triangles

1 shallot

2T Fresh lime juice

½ Cup feta cheese

2T olive oil

Salt and pepper to taste

### DIRECTIONS

Grill watermelon triangles for a few minutes, then arrange them with feta and sliced shallots on top of the arugula.

Emulsify, lime juice, olive oil, salt and pepper and drizzle it over everything.