

Watermelon and Feta Salad RECIPE

# **Watermelon and Feta Salad**



Cooking time 10 mins Preparation time 10 mins Serves

4

In this refreshing summer salad, the saltiness of feta cheese contrasts beautifully with sweet, juicy watermelon. The perfect side dish for a light meal or a braai! Share

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# **Ingredients**

- 500g watermelon
- 400g feta cheese
- 1 x Royco® Roasted Garlic Dry Sauce use 3 Tbsp (45ml)
- 250ml (1 cup) water
- 45ml (3 Tbsp) oil
- 1 onion, chopped
- 2.5ml (½ tsp) chilli flakes
- 15ml (1 Tbsp) honey
- 30ml (2 Tbsp) chopped fresh parsley, to garnish

Products used



Roasted Garlic Dry Sauce

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Recipe developed for Royco by <a>@leyfortskitchen</a>

#### Cook's tips:

- Add a citrus twist: a drizzle of fresh lime or lemon juice enhances the flavours and adds a refreshing zing.
- Balance the sweetness and saltiness: adjust the feta cheese amount to taste.
- Optional herbs: fresh mint or basil can be added for extra flavour.

# **Method**

1. 1.

Prepare the watermelon: remove the rind and cut the watermelon into cubes.

2. 2

Prepare the feta: crumble the feta cheese into small pieces.

3. 3.

Make the sauce: mix 3 Tbsp (45ml) of the powder from the sachet of Royco® Roasted Garlic Dry Sauce with the water until smooth. Set aside.

4. 4.

Heat the oil in a pan and sauté the onions until soft, then pour in the prepared garlic sauce. Simmer for 4 minutes over a medium-low heat, then stir in the chilli flakes and honey. Remove from the heat and allow to cool.

5. 5.

Arrange the salad: place the watermelon cubes and crumbled feta on a platter. Drizzle the sauce over the salad, or serve separately so your guests can add their own.

6.6

Sprinkle the chopped parsley over the salad and serve immediately.

Dry Sauces, Salad, Light Meal, Plant-Based

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### Ham, Mushroom and Cheese Bake

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25-30 mins

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