Watermelon with Basil and Feta Cheese
Makes 8 ½-cup servings

Ingredients:
2 Tbsp balsamic vinegar
2 Tbsp olive oil
3 Tbsp fresh basil, chopped
¼ tsp salt
¼ tsp black pepper
4 cups watermelon, cut in chunks
2 Tbsp feta cheese

Directions:
Combine vinegar, oil, 2 Tbsp basil, salt and pepper in a bowl, and mix well. Add watermelon, and gently toss to coat evenly. Top with feta cheese and garnish with remaining chopped basil leaves.

Serving suggestions: Try this with a mixture of other fresh summer fruits such as strawberries, cantaloupe and peaches. For a quicker recipe, use a pre-made bottled Balsamic Vinaigrette and just add the watermelon, basil and feta cheese.

Nutritional Information per serving:
Calories: 57 Carbohydrates: 7 g
Total Fat: 4 g Cholesterol: 2 mg
Saturated Fat: 1 g Dietary Fiber: 1 g
Sodium: 101 mg Protein: 1 g