

Watermelon and Tomato Salad



This is so simple to make, looks elegant and is so refreshing on a hot summer day.

Ingredients

4 to 6 Cups Cubed fresh Watermelon (I cut them in large uneven chunks)
4 Small to Medium Tomatoes (mixed colored heirloom if available-I used red and yellow) cut in large chunks
1 Cup of ribboned (chiffonade) basil
¼ Cup Lemon Juice
½ Cup olive oil
2-3 cups of arugula (optional)
Salt and Pepper to taste

- Place the watermelon cubes, tomato chunks and basil in a very large bowl, sprinkle with salt and pepper.
- In a small jar (or whisk together) shake the lemon juice and oil till well blended.
- Drizzle about 2/3 of the dressing over the bowl and gently combine the ingredients. Depending on the amount of watermelon and tomatoes you may need more of the dressing, however, it should be a very light coating.
- If using the arugula, place it on plates and then spoon the salad on top.

Note: if not avoiding dairy, tossing in ½ Cup of good quality blue cheese is a delicious addition.