## Simple Watermelon Salad



## Ingredients

- 4-5 Cups watermelon, cut into ¾-1 inch cubes
- 4 Turkish cucumbers (or one English), cut into <sup>3</sup>/<sub>4</sub> inch cubes
- <sup>1</sup>/<sub>4</sub> Cup red onion, thinly sliced
- <sup>1</sup>/<sub>2</sub> Cup mint, chopped
- <sup>1</sup>/<sub>2</sub> Cup Italian parsley, chopped
- <sup>1</sup>/<sub>4</sub>-<sup>1</sup>/<sub>2</sub> Cup crumbled feta cheese
- ¼ Cup toasted pistachios
- ¼ Cup olive oil
- <sup>1</sup>/<sub>8</sub> Cup red wine or white balsamic vinegar
- <sup>1</sup>/<sub>2</sub> tsp. salt, more to taste
- Cracked pepper
- A pinch ground clove

## Method

- Place watermelon, cucumber and onion in a large bowl. Add herbs, feta and pistachios.
- Gently mix.
- Add olive oil, vinegar, salt, pepper and clove. Mix to incorporate. Add to salad as desired.