

Pistachio Feta Watermelon Salad

INGREDIENTS

- 4 cups cubed seedless watermelon
- 1/2 cup crumbled feta cheese
- 1/4 cup shelled pistachios, roughly chopped (I used [these!](#))
- Handful of fresh mint leaves, torn
- 2 tablespoons pomegranate molasses or balsamic glaze
- Flaky sea salt, to taste
- Freshly ground black pepper, to taste

DIRECTIONS

1. Add the cubed watermelon to a large serving bowl or platter.
2. Sprinkle the crumbled feta evenly over the watermelon.
3. Top with chopped pistachios and torn mint leaves.
4. Drizzle with pomegranate molasses or balsamic glaze.
5. Season lightly with flaky sea salt and freshly ground black pepper to taste.
6. Serve immediately, or chill for 15-20 minutes before serving for a refreshing twist.