

# Yellow Tomato and Watermelon Salad

Fresh and Simple Tomatoes | September 2008



START TO FINISH: 20 MINUTES

- 1 2-LB. WEDGE SEEDLESS RED WATERMELON
- 2 YELLOW TOMATOES, CUT INTO WEDGES
- 2 OZ. RICOTTA SALATA OR PARMESAN CHEESE, CUT INTO SHARDS (1/2 CUP)
- 1 RECIPE *LIME VINAIGRETTE*
- 2 TBSP. SMALL FRESH MINT LEAVES

Cut watermelon into small wedges. Arrange tomatoes and watermelon on a platter. Sprinkle with cheese and drizzle with *Lime Vinaigrette*. Sprinkle with fresh mint. Makes 8 servings.

**LIME VINAIGRETTE:** In a screw-top jar combine 1/4 cup extra-virgin olive oil, 1 teaspoon finely shredded lime peel, 2 tablespoons lime juice, 1 teaspoon honey, and 1/8 teaspoon cayenne pepper. Cover; shake well. Season to taste with sea salt.

Per serving: 118 cal., 9 g total fat (2 g sat. fat), 5 mg chol., 177 mg sodium, 7 g carbo., 1 g dietary fiber, 3 g protein.