

## Watermelon Cucumber Feta Salad - A Sweet and Tangy Summer Favorite

Watermelon, Cucumber, and Feta Salad - Light, Crisp, and Perfectly Summer



**TIME**  
**5 min**

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### INGREDIENTS

4 cups watermelon, cubed  
1 cucumber, thinly sliced  
¾ cup crumbled cheese alternative (such as plant-based feta or mild white cheese)  
... cup red onion, thinly sliced

2 tablespoons olive oil  
1 tablespoon red wine vinegar

Salt and pepper, to taste

Notes & Ingredient Swaps:

**Cheese:** Use a dairy-free feta for a vegan version, or try goat cheese or cotija if dairy isn't an issue.

**Add mint:** Fresh mint leaves add a cool, aromatic twist that enhances the watermelon.

**Cucumber:** English cucumbers work best-crisp, seedless, and not too watery.

**Onion tip:** Soak red onion in ice water for 5 minutes before using to mellow the bite.

Instructions:

Tips for Success:

Chill everything before assembling for a salad that's cool and crisp from the first bite.

Use a sharp knife to cleanly cube the watermelon and slice the cucumber-presentation counts!

Don't overdress: The fresh ingredients shine, so go light with the dressing.

Toss gently to keep watermelon from breaking apart.

#### Serving Suggestions & Pairings:

Grilled chicken or veggie skewers

Chicken enchiladas for a Tex-Mex twist

A tall glass of blueberry lemonade

Finish your meal with big family banana pudding or edible cookie dough

#### Storage Tips:

Best when fresh: Enjoy the salad right after mixing for optimal texture.

Short-term storage: If needed, keep leftovers in an airtight container in the fridge for up to 1 day.

The watermelon may release liquid, so drain lightly before serving.

Make ahead tip: Prep the dressing and cut veggies ahead of time, then assemble just before serving.

#### More Recipes You'll Love:

Blueberry Lemonade

No-Bake Monster Cookie Energy Balls

Big Family Banana Pudding

Edible Cookie Dough

Chicken Enchiladas

#### Final Thoughts:

## DIRECTIONS

1. Combine the produceIn a large bowl, add the cubed watermelon, sliced cucumber, crumbled cheese alternative, and thinly sliced red onion.
2. Make the dressingIn a small bowl or jar, whisk together the olive oil, red wine vinegar, salt, and pepper until emulsified.
3. Dress and tossDrizzle the dressing over the salad ingredients and toss gently to combine without crushing the watermelon.
4. Serve immediatelyThis salad is best served fresh and chilled. Enjoy as-is or alongside your favorite summer mains.
5. Tips for Success: Chill everything before assembling for a salad that's cool and crisp from the first bite.
6. Use a sharp knife to cleanly cube the watermelon and slice the cucumber-presentation counts!
7. Don't overdress: The fresh ingredients shine, so go light with the dressing.
8. Toss gently to keep watermelon from breaking apart.
9. Serving Suggestions & Pairings: This salad is a natural partner to anything grilled or roasted. Pair it with:
10. Grilled chicken or veggie skewers
11. Chicken enchiladas for a : Tex-Mex twist
12. A tall glass of blueberry lemonade
13. Finish your meal with big family banana pudding or edible cookie dough
14. Storage Tips: Best when fresh: Enjoy the salad right after mixing for optimal texture.
15. Short-term storage: If needed, keep leftovers in an

airtight container in the fridge for up to 1 day. The watermelon may release liquid, so drain lightly before serving.

16. Make ahead tip: Prep the dressing and cut veggies ahead of time, then assemble just before serving.
17. More Recipes You'll Love: Keep the fresh and easy vibes going with these favorites:
18. Blueberry : Lemonade
19. No-Bake : Monster Cookie Energy Balls
20. Big : Family Banana Pudding
21. Edible : Cookie Dough
22. Chicken : Enchiladas
23. Final Thoughts: This Watermelon, Cucumber, and Feta Salad is one of those rare recipes that manages to be bold and bright yet feather-light. It's the perfect refresher for hot days, backyard parties, or quick lunches. One bite and you'll wonder why you don't make it all summer long.
24. Tried it? Share your twist in the comments, and don't forget to follow along at [ChefManiac.com](https://chefmaniac.com) for more crave-worthy seasonal recipes.

## SWAPS & NOTES

**& Ingredient Swaps Cheese :** Use a dairy-free feta for a vegan version, or try goat cheese or cotija if dairy isn't an issue.

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**More recipes:** [ChefManiac.com](https://chefmaniac.com)

Original recipe: <https://chefmaniac.com/watermelon-cucumber-feta-salad-a-sweet-and-tangy-summer-favorite/>