

Refreshing Watermelon Blueberry Salad - The Ultimate Summer Side

Watermelon Blueberry Salad - A Juicy, Colorful Celebration of Summer



TIME
10 min

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INGREDIENTS

6 cups watermelon, seeded and chopped into bite-sized cubes

1 cup blueberries, fresh and rinsed

Fresh mint leaves (for brightness)

Crumbled feta or goat cheese (for a sweet-savory edge)

A squeeze of lime juice (for acidity)

Honey drizzle (for extra sweetness)

? Ingredient Notes & Substitutions:

Watermelon: Seedless varieties make prep easier. Choose a ripe, heavy melon with a deep hollow sound when tapped.

Blueberries: Fresh is best, but frozen (thawed and drained) can work in a pinch.

Add-ins: Want to make it heartier? Try adding sliced cucumbers or strawberries.

? How to Make Watermelon Blueberry Salad:

Prep the fruit: Cut the watermelon into cubes and rinse your blueberries.

Toss together: In a large bowl, gently combine watermelon and blueberries.

Add extras (optional): Sprinkle in mint, feta, lime juice, or a honey drizzle if desired.

Chill: Cover and refrigerate for at least 20-30 minutes before serving.

Serve: Transfer to a serving bowl and garnish with extra mint or lime wedges.

? Tips for Success:

Use cold fruit: Pre-chilled watermelon and blueberries enhance the refreshing effect.

Don't overdress: If using lime or honey, go light-you want the fruit to shine.

Serve fresh: Best enjoyed the same day. If prepping ahead, keep fruit and add-ins separate until serving.

? Pairing Suggestions:

Pair with grilled chicken or shrimp skewers.

Serve alongside this Easy Ice Cream Sandwich Cake for the ultimate hot-day dessert duo.

Sip it down with a pitcher of Rainbow Sangria or Blueberry Lemonade.

Use as a topping: Try spooning it over vanilla yogurt or a slice of Grasshopper Pie for fruity contrast.

? Storage & Leftovers:

Refrigerator: Store leftovers in an airtight container for up to 2 days.

Avoid freezing: Watermelon turns mushy once thawed, so it's best served fresh.

? More Recipes You'll Love:

Blueberry Lemonade

Rainbow Sangria

Easy Ice Cream Sandwich Cake

Caramel Apple Nachos

Grasshopper Pie

? Final Thoughts:

DIRECTIONS

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2. Toss together: In a large bowl, gently combine watermelon and blueberries.
3. Add extras (optional): Sprinkle in mint, feta, lime juice, or a honey drizzle if desired.
4. Chill: Cover and refrigerate for at least 20-30 minutes before serving.
5. Serve: Transfer to a serving bowl and garnish with extra mint or lime wedges.
6. That's it-no cooking, no fuss, just fresh summer flavor.
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9. Serve fresh: Best enjoyed the same day. If prepping ahead, keep fruit and add-ins separate until serving.
10. ? Pairing Suggestions: This salad is a fantastic partner to grilled mains, light pastas, and beachy cocktails:
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16. Avoid freezing: Watermelon turns mushy once thawed, so it's best served fresh.
17. ? More Recipes You'll Love: If this recipe makes your summer sweeter, check out these easy, fruity favorites:
18. Blueberry : Lemonade
19. Rainbow : Sangria
20. Easy : Ice Cream Sandwich Cake
21. Caramel : Apple Nachos
22. Grasshopper : Pie
23. ? Final Thoughts: There's something magical about recipes that let fresh ingredients shine. This Watermelon Blueberry Salad is as easy as it is crowd-pleasing-cool, crisp, and always the first dish to disappear. Whether you're hosting a summer bash or packing a picnic, this juicy combo deserves a spot on your table.
24. Tried it? Leave a comment or tag @chefmaniac to show us your version. And if you love no-fuss, full-flavor recipes, follow us for more sunshine in every bite!

SWAPS & NOTES

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

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