

## Watermelon, Feta & Mint Salad - Summer's Freshest Bite

Watermelon, Feta & Mint Salad: The Sweet, Salty, and Refreshing Bite of Summer



**TIME**  
**5 min**

**PRINT**  
**Recipe Card**

**SAVE**  
**PDF**

**SOURCE**  
**ChefManiac**

### INGREDIENTS

3 cups watermelon, cubed

$\frac{1}{2}$  cup crumbled feta cheese

$\frac{1}{4}$  cup fresh mint leaves, chopped or torn

1 tbsp olive oil

1 tbsp lime juice

Freshly ground black pepper, to taste

Substitutions & Additions:

Cheese: Try goat cheese or ricotta salata for a twist on the feta.

Herbs: Basil or cilantro can swap in for mint if needed.

Add-ons: Cucumber slices, thinly sliced red onion, or arugula for more crunch or pepperiness.

Instructions:

1. Combine the Main Ingredients:

2. Dress It Up:

3. Finish and Serve:

Tips for Success:

Use cold watermelon for an extra refreshing experience.

Add lime zest to the dressing for an extra citrus pop.

Toss gently to keep the watermelon and feta from breaking down.

Serving Suggestions:

Sheet Pan Quesadillas

3-Ingredient Egg Wrap for a light and fresh lunch combo

Crockpot Nacho Dip for a salty-spicy counterpoint

Storage Tips:

Fridge: Best served fresh, but can be stored for up to 1 day. Add mint and feta just before serving for best texture.

Freezer: Not suitable for freezing-watermelon gets mushy when thawed.

More Recipes You'll Love:

Dorito Casserole - for a salty and cheesy contrast.

Instant Pot Lasagna - hearty main dish to follow your light salad.

Final Thoughts:

## DIRECTIONS

1. Combine the Main Ingredients: In a large mixing bowl, combine the cubed watermelon, crumbled feta, and chopped or torn mint leaves.? Duration: 5 minutes
2. Dress It Up: Drizzle with olive oil and lime juice. Gently toss to coat without breaking up the watermelon.? Duration: 2 minutes
3. Finish and Serve: Top with freshly ground black pepper. Serve immediately, chilled or at room temperature.? Duration: 2-3 minutes
4. Tips for Success: Use cold watermelon for an extra refreshing experience.
5. Add lime zest to the dressing for an extra citrus pop.
6. Toss gently to keep the watermelon and feta from breaking down.
7. Serving Suggestions: Serve this salad alongside grilled meats, sandwiches, or savory mains. It pairs beautifully with:
8. Sheet : Pan Quesadillas
9. 3-Ingredient Egg Wrap for a light and fresh lunch combo
10. Crockpot : Nacho Dip for a salty-spicy counterpoint
11. Storage Tips: Fridge: Best served fresh, but can be stored for up to 1 day. Add mint and feta just before serving for best texture.
12. Freezer: Not suitable for freezing-watermelon gets mushy when thawed.
13. More Recipes You'll Love: Dorito Casserole - for a salty and cheesy contrast.
14. Instant : Pot Lasagna - hearty main dish to follow your light salad.

15. Final Thoughts: This Watermelon, Feta & Mint Salad is the ultimate reminder that simple ingredients, when balanced just right, can make something unforgettable. Sweet, salty, tangy, and fresh-it's the perfect summer bite. Try it at your next barbecue or potluck and prepare for recipe requests!

### TIPS FOR SUCCESS

- Use cold watermelon for an extra refreshing experience.
- Add lime zest to the dressing for an extra citrus pop.
- Toss gently to keep the watermelon and feta from breaking down.

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

Original recipe: <https://chefmaniac.com/watermelon-feta-mint-salad-summertime-freshest-bite/>