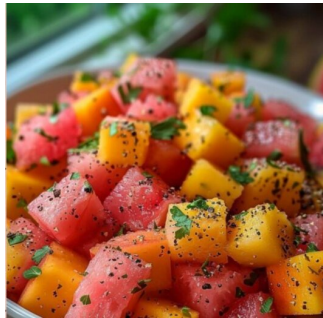


Peach Watermelon Salad: Refreshing Summer Fruit Medley

Peach Watermelon Salad: A Burst of Summer Sunshine in Every Bite!



TIME
30 min

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ChefManiac

INGREDIENTS

- 3 cups seedless watermelon, cubed
- 3 ripe peaches, sliced
- 1 English cucumber, thinly sliced
- 1/2 cup fresh mint leaves, chopped
- 2 tablespoons fresh lime juice
- 1 tablespoon honey (optional)
- Pinch of sea salt
- Crumbled feta cheese (optional)

Swaps and Notes:

Watermelon: Seedless watermelon makes prep a breeze. You can use a melon baller for fun, uniform spheres.

Peaches: Choose ripe but firm peaches. The skin is edible and fine to leave on, but you can peel them if preferred.

Cucumber: English cucumbers are great because they have thin skins and fewer seeds. Regular cucumbers work too, but you might want to peel and deseed them.

Mint: Fresh mint is essential for that refreshing aroma and flavor. Don't substitute with dried mint.

Lime Juice: Freshly squeezed lime juice provides the best bright, zesty kick.

Honey: The honey is optional, especially if your fruit is very sweet. You can adjust the amount or substitute with a touch of agave nectar.

Feta Cheese: The crumbled feta adds a wonderful salty, tangy contrast that surprisingly enhances

the sweetness of the fruit. If you don't like feta, you can omit it.

Other Additions (Optional): A few fresh blueberries, a sprinkle of toasted pistachios, or a drizzle of balsamic glaze could also be interesting additions.

Directions:

Prepare the Fruit: Start by cutting the watermelon into adorable bite-sized cubes. If you're feeling creative, a melon baller is a fun tool to use! Slice the ripe peaches into wedges or thin slices; the skin is totally fine unless you'd prefer them peeled. Toss all that lovely fruit together in a large mixing bowl.

Add the Cucumber and Mint: Thinly slice the English cucumber and toss it into the bowl with the fruit. Next, finely chop the fresh mint leaves and sprinkle them generously over everything. Trust me, the mint will elevate the entire dish with its refreshing aroma!

Whisk the Dressing: In a small bowl, combine the fresh lime juice, honey (if you're using it), and a pinch of sea salt. Whisk these ingredients together until well combined. I sometimes can't resist adding an extra squeeze of lime for that zesty kick - feel free to adjust to your taste!

Combine: Gently drizzle the prepared dressing over the fruit mixture in the large bowl. Toss everything together carefully, being careful not to break up those beautiful peach slices. The goal is to lightly coat the fruit to enhance its natural flavors-no overwhelming allowed!

Serve: Transfer your beautiful salad to a serving platter or bowl. If you like a salty twist, sprinkle some crumbled feta cheese on top. Enjoy this delightful dish chilled or at room temperature!

Tips for Success:

Ripe Fruit is Key: The success of this salad hinges on ripe, flavorful peaches and watermelon.

Chill Before Serving: While delicious at room temperature, this salad is incredibly refreshing when served chilled. Allow at least 30 minutes in the fridge for flavors to meld and chill thoroughly.

Fresh Mint: Use fresh mint, and chop it just before adding to preserve its vibrant aroma and flavor.

Balance Sweet and Tangy: Taste the dressing before adding it to the fruit and adjust the honey or lime juice to your preference.

Gentle Toss: Peaches can be delicate. Toss gently to avoid bruising them.

Serving Suggestions and Pairings:

Storage and Leftover Tips:

More Recipes You Will Love:

For another light and tangy salad that's perfect for summer, check out my [A Light, Tangy Chicken Salad I Actually Crave \(and There's No Mayo in Sight!\)](#).

If you're looking for a fun and easy way to feed a crowd with fresh toppings, my [This Walking Taco Bar Is My Favorite No-Fuss Way to Feed a Crowd](#) is a fantastic choice.

And for a quick and sweet fall-inspired treat, my [These Caramel Apple Nachos Are My Favorite Quick Fall Dessert Trick](#) offers a different kind of fruity deliciousness.

DIRECTIONS

1. Making this : Peach Watermelon Salad is incredibly quick and easy - perfect for hot days!
2. Prepare the : Fruit: Start by cutting the watermelon into adorable bite-sized cubes. If you're feeling creative, a melon baller is a fun tool to use! Slice the ripe peaches into wedges or thin slices; the skin is totally fine unless you'd prefer them peeled. Toss all that lovely fruit together in a large mixing bowl.
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7. Tips for Success: Ripe Fruit is Key: The success of this salad hinges on ripe, flavorful peaches and

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9. **Fresh** : Mint: Use fresh mint, and chop it just before adding to preserve its vibrant aroma and flavor.
10. **Balance** : Sweet and Tangy: Taste the dressing before adding it to the fruit and adjust the honey or lime juice to your preference.
11. **Gentle** : Toss: Peaches can be delicate. Toss gently to avoid bruising them.
12. **Serving Suggestions and Pairings**: This Peach Watermelon Salad is a fantastic, light side dish for virtually any summer meal. It pairs beautifully with grilled chicken or fish, burgers, or as a refreshing counterpoint to a BBQ spread. It's also wonderful as a light breakfast or brunch item. For other vibrant, refreshing summer sips, you might enjoy my [This Blueberry Lemonade Is My Favorite Refreshing Drink for Sunny Days](#) or my [Refreshing Strawberry Mojito Recipe \(Perfect For!\)](#).
13. **Storage and Leftover Tips**: This salad is best enjoyed fresh, ideally within a few hours of making it. If you have leftovers, store them in an airtight container in the refrigerator for up to 1-2 days. The fruit may release more liquid, and the mint may lose some vibrancy, but the flavors will still be good.
14. **More Recipes You Will Love**: If you loved the fresh, vibrant flavors and easy preparation of this fruit salad, here are a few more fantastic recipes that I think you'll absolutely love:
15. For another light and tangy salad that's perfect for summer, check out my [A Light, Tangy Chicken Salad I Actually Crave \(and There's No Mayo in Sight!\)](#).
16. If you're looking for a fun and easy way to feed a crowd with fresh toppings, my [This Walking Taco Bar Is My Favorite No-Fuss Way to Feed a Crowd](#) is a fantastic choice.
17. And for a quick and sweet fall-inspired treat, my [These Caramel Apple Nachos Are My Favorite Quick Fall Dessert Trick](#) offers a different kind of fruity deliciousness.
18. **Final Thoughts**: This Peach Watermelon Salad is the epitome of summer refreshment - simple, vibrant, and bursting with natural sweetness. It's easy to make, healthy, and incredibly satisfying on a hot day. Give it a try, and let its delightful flavors transport you to pure summer bliss!
19. What's your favorite fruit to feature in a refreshing summer salad? Share your ideas and feedback in the comments below, and don't forget to follow [Chef Maniac](#) for more delightful and inspiring recipes!

SWAPS & NOTES

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

Original recipe: <https://chefmaniac.com/peach-watermelon-salad-refreshing-summer-fruit-medley/>