Watermelon Salad

Yield: 12 servings
Total Time: 20 minutes

Ingredients
½ cup red onion, chopped
3 Tablespoons fresh lime juice
4 cups seeded watermelon, cubed
¼ cup fresh basil, chopped
¼ cup fresh mint, chopped
¼ cup pitted Kalamata olives
½ cup (2 ounces) reduced-fat feta cheese, crumbled

Preparation Instructions

1. Combine onion and lime juice in a medium bowl; let stand for 10 minutes.
3. Add watermelon, basil, mint and olives to the onion and lime juice in a large bowl and toss to combine.
4. Cover and chill for 1 hour. Sprinkle with cheese and enjoy.

Nutrition Analysis
Per Serving: 40 calories; 2g fat (0.5g saturated, 0g trans); 0mg cholesterol; 135mg sodium*; 5g carbohydrate (0g dietary fiber, 3g sugar); 2g protein. Vitamin A 8%, Vitamin C 10%, Calcium 2%, Iron 2% Daily Value.