



**READY TO COOK**  
BY HARRIS FARM

# WATERMELON SALAD WITH CUCUMBER, PICKLED JALAPEÑO AND FETA CHEESE



PREP  
**15 min**



COOK  
**10 min**



SERVES  
**4**

## INGREDIENTS:

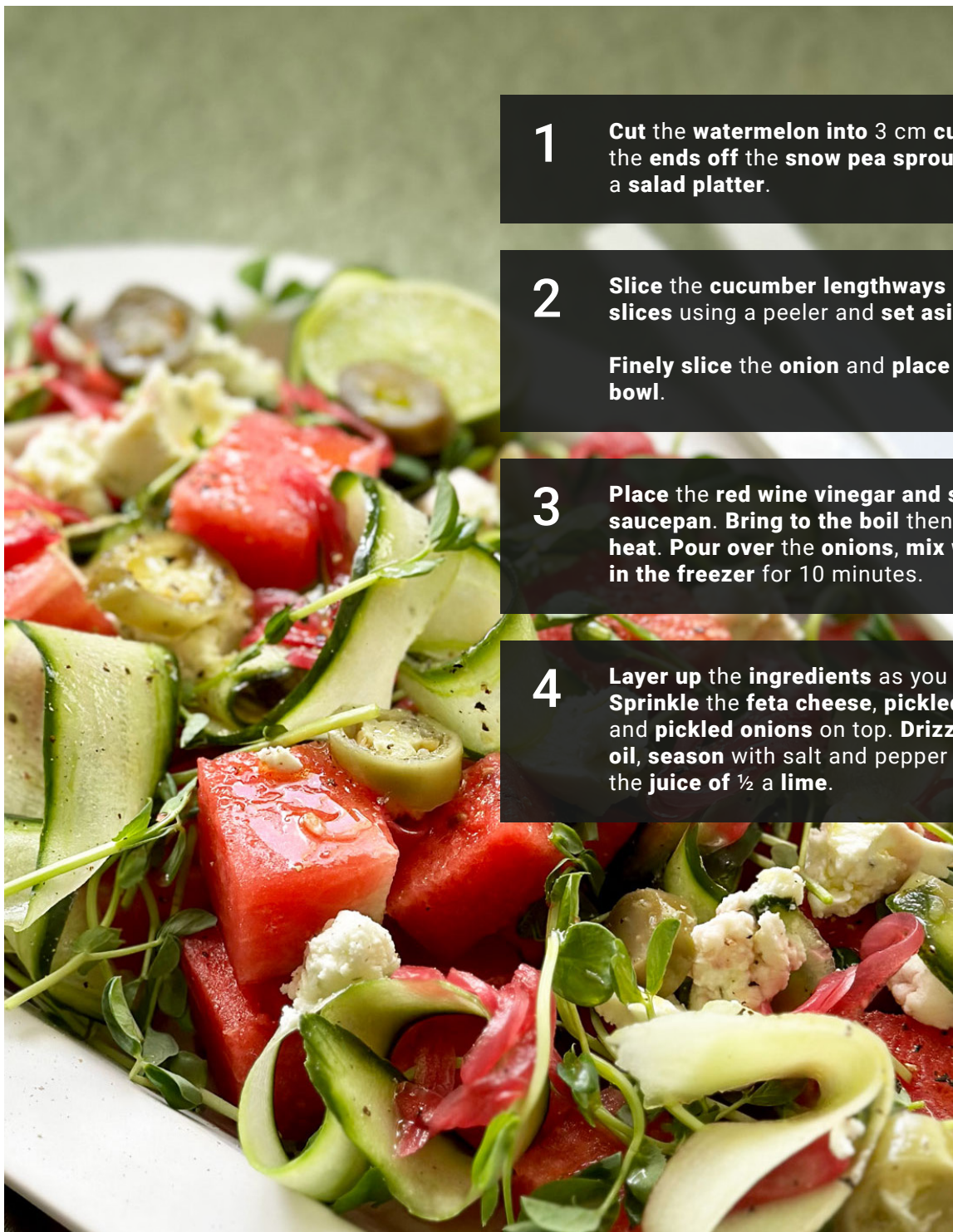
- > ¼ Cut Watermelon
- > ½ Telegraph Cucumber
- > ½ Red Onion
- > 100g Snow Pea Sprouts
- > 100g Feta Cheese
- > 75g Pickled Jalapenos
- > 1 Lime

## WHAT YOU'LL NEED FROM YOUR PANTRY:

- > Salt and Pepper
- > ¼ Cup Red Wine Vinegar
- > Olive Oil
- > 2 Tbsp Sugar



# METHOD - GET COOKING!



**1** Cut the watermelon into 3 cm cubes and trim the ends off the snow pea sprouts. Place onto a salad platter.

**2** Slice the cucumber lengthways into long slices using a peeler and set aside.

Finely slice the onion and place into a mixing bowl.

**3** Place the red wine vinegar and sugar in a saucepan. Bring to the boil then turn off the heat. Pour over the onions, mix well and place in the freezer for 10 minutes.

**4** Layer up the ingredients as you desire. Sprinkle the feta cheese, pickled jalapeños and pickled onions on top. Drizzle with olive oil, season with salt and pepper and squeeze the juice of ½ a lime.

## CHEF'S TIPS FOR COOKING AND LEFTOVER...

- There won't be any leftovers this time!

For more recipe ideas, check out our website: <https://www.harrisfarm.com.au/recipes>



## FEEDBACK OR QUESTIONS?

Shoot us an email at:  
[online@harrisfarm.com.au](mailto:online@harrisfarm.com.au)