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tomato & watermelon salad  
USING DELICIOUS WINDSET ALLEGRO™ TOMATOES

## tomato & watermelon salad

A super refreshing and bright summer salad. Tomatoes and watermelon are both excellent sources of lycopene, which has been shown to help protect against certain cancers, including prostate, breast, lung and colon. **Serves 4**



Executive Chef  
Dana Reinhardt

1 – 2 lb	watermelon, peeled and cut into chunks
8	<b>Allegro™</b> Tomatoes, quartered
1/4	small red onion, very thinly sliced
4	fresh mint leaves, finely chopped
5	fresh basil leaves, finely chopped
4 Tablespoons	extra virgin olive oil
2 Tablespoons	apple cider vinegar
4 Tablespoons	feta cheese, crumbled

In a small bowl, whisk together the olive oil and the cider vinegar. On a medium platter, arrange the watermelon and **Allegro™** Tomatoes. Sprinkle with red onion, basil and mint and drizzle with the dressing. Season with salt and finish with the crumbled feta. Serve.



For great recipe ideas, please visit [www.windsetfarms.com](http://www.windsetfarms.com)

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**RECIPES CREATED BY EXECUTIVE CHEF DANA REINHARDT**

