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FOOD



Watermelon and Feta Salad with Arugula and Spinach

Sweet, salty, and refreshing salad with a little bite

Ingredients:

- 3 tablespoons extra-virgin olive oil
- 2 teaspoons white balsamic vinegar
- 1/2 teaspoon kosher salt
- 2 cups arugula
- 2 cups baby spinach leaves
- 1 cup thinly sliced red onion
- 1 cup grape tomatoes, halved
- 1/2 cup crumbled feta cheese
- 2 cups bite sized watermelon chunks

Directions:

1. Whisk the olive oil, white balsamic vinegar, and salt together in a small bowl; set aside.
2. Combine the arugula, spinach, onions, and tomatoes in a large salad bowl. Drizzle the vinaigrette over the salad mixture; toss to coat. Add the feta cheese and watermelon to serve.



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