

Tangy Watermelon Salad

Summer picnic or potluck and in a jam. Quick, easy and oh so tasty salad to serve.

Tangy Watermelon Salad

Prep Time		Cook Time		Yield
35 Minutes				16 Servings
Amount		Ingredient		
14	Cup	Watermelon	Seedless	
1	Medium	Red Onion	Halved and thinly sliced	
1	Cup	Green Onion	Chopped	
1		Juice from Orange		
5	Tbsp	Red Wine Vinegar		
2	Tbsp	Raw Honey		
1 1/2	Tsp	Raw Honey		
1	Tbsp	Sweet Red Pepper	Finely Chopped	
1/2	Tsp	Salt		
1/4	Tsp	Onion Powder		
1/4	Tsp	Garlic Powder		
1/4	Tsp	Ground Mustard		
3/4	Cup	Oil	Avocado, Olive or Grape seed oil	

Instructions

1. In a large bowl, combine the watermelon and onions. In a small bowl, combine the juice of the orange, vinegar, honey, red pepper and seasonings slowly whisk in the oil.
2. Pour over watermelon mixture; toss gently to coat. Cover and refrigerate for at least 2 hours, stirring occasionally. Serve with a slotted spoon.