

Cucumber Watermelon Salad

Serves 4



VEGAN



VEGETARIAN



GLUTEN FREE



DAIRY FREE

Ingredients

- 3 cups watermelon, cubed into 1/2-inch pieces
- 3 cups English cucumber, chopped, peeled optional
- 3 tablespoons lime juice
- ¾ teaspoon salt (optional)

Directions

1. In a large bowl, toss watermelon and cucumber with lime juice.
2. If serving immediately, toss with salt if using. If not, refrigerate, covered, up to 4 hours, and toss with salt just before serving.

Notes

Brown bag it! At the beginning of the week, make a batch of salad, top with a paper towel, and cover with a lid or plastic wrap and refrigerate. Portion out as needed. Bring to work and toss with dressing just before serving.

Recipe from Cook Well Berkeley: Satisfying Spring Salads, Spring 2015