

## Arugula salad with watermelon

Serves 2

Watermelon

20 g Arugula torn apart

100g Feta cheese (crumbled)

2 sprigs Dill (torn by hand)

½ red onion, sliced or diced

5-7 slices cucumber diced in small cubes

Salt and black pepper to taste

1 tbsp olive oil

Juice of half a lime

2 tbsp pine nuts (roasted)

Honey for drizzling



Photograph Henri T. de Hahn

1. Cut two slices of watermelon, each about 5cm thick
2. In a bowl, mix arugula, crumbled feta cheese, torn dill, red onion, cucumber, lime juice, salt, pepper, and olive oil. Stir well.
3. Place the mixture on top of the watermelon slices. Keep additional salad in a bowl to serve at table
4. Drizzle with honey and add pine nuts