

CUCUMBER, WATERMELON & MINT SALAD

YIELD: 100 1/2 cup servings

Chef Vanessa LaBranche

Nothing tastes more like summer like than fresh fruit such as watermelon and cucumber. This simple salad is made easily with a handful of ingredients, using tangy lime juice and honey for a little extra sweetness. Fresh mint also lends a refreshing taste perfect for this fruit inspired salad.

INGREDIENTS

- 1 1/2 cup of fresh lime juice
- 3/4 cup of vegetable oil
- 1/4 cup honey
- 2 tablespoons of kosher salt
- 9.2# cucumbers, diced (9# prepared)
- 23# watermelon, diced in 1/2" pieces (14# prepared)
- 2 cups of fresh mint, sliced thinly

DIRECTIONS

1. Make the vinaigrette. In a large bowl, whisk together lime juice, vegetable oil, honey & salt. Mix until ingredients are well combined and set aside.
2. Place the prepared cucumber and watermelon in a large bowl and toss with dressing and fresh mint. Toss well to coat evenly and serve immediately or cover and chill for later service.

RECIPE NOTES - CUCUMBER, WATERMELON & MINT SALAD

One serving credits as 1/4 cup other vegetable and 1/4 cup fruit

Nutritional information per serving*: 42 calories; 0.167 g sat. fat; 95.2 mg sodium; 6.7 g carbohydrate

** nutrient data and allergen information may vary depending on the specific ingredients and equipment used in your location.*