

# Summery Watermelon Salad

Perfect salad for summer barbecues

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## INGREDIENTS

- about 330g green salad (I used iceberg lettuce)
- about 900g watermelon
- 200g cucumber
- 200g radishes
- 200g feta cheese
- 1-2tbsp olive oil



## DIRECTIONS

1. Wash the salad well and tear the salad leafs into bite sized pieces. Add to a large bowl.
2. Cut the watermelon, remove the skin and the seeds and cube the watermelon into fairly big pieces. Add to the bowl with the salad.
3. Wash and cube the cucumber and add it to the bowl.
4. Then wash the radishes well, remove the ends and cut them into fours. Now also add them to the bowl.
5. Crush the feta cheese with your fingers into the salad and drizzle over 1-2 tablespoons of olive oil.
6. Give the salad a good mix to mix through the ingredients. Serve right away.
7. Since this salad has much flavor from the ingredients in it and the saltiness from the cheese, it is not necessary to add any extra seasoning to it. However, taste it before serving and if you think it needs some salt or some pepper then add some in.