



Recipe

Balsamic Watermelon Medley



*Ingredients:

- 4 cups cubed watermelon (seedless)
- 1 cup crumbled feta cheese
- 1/2 cup fresh basil leaves, torn
- 1/4 cup chopped mint leaves
- 1/4 cup chopped red onion
- 1/4 cup toasted pine nuts
- 2 tablespoons Oliva di Vita's Traditional Balsamic Vinegar
- 2 tablespoons Oliva di Vita's Lemon-Infused Olive Oil
- Salt and black pepper to taste

****Instructions:**

1. In a large mixing bowl, combine the cubed watermelon, crumbled feta cheese, torn basil leaves, chopped mint leaves, and chopped red onion.
2. In a small skillet over medium heat, toast the pine nuts until they turn golden brown and become fragrant. Remove from heat and set them aside.
3. In a separate small bowl, whisk together Oliva di Vita's Traditional Balsamic Vinegar and Lemon-Infused Olive Oil until well combined.
4. Pour the balsamic and olive oil mixture over the watermelon mixture, gently tossing to ensure everything is coated evenly.
5. Season the salad with a pinch of salt and a generous amount of freshly ground black pepper. Adjust the seasoning to your taste preference.
6. Sprinkle the toasted pine nuts over the top of the watermelon salad, adding a delightful crunch and nutty flavor.
7. Once everything is combined, let the flavors meld for about 10 minutes before serving.
8. Transfer the Balsamic Watermelon Medley to a serving dish, and garnish with a few extra basil leaves and mint sprigs for an extra pop of color and freshness.
9. Now, it's time to capture the vibrant beauty of this unique salad! Take some drool-worthy photos and share them on your favorite social media platform, making sure to tag Oliva di Vita (@olivadivita) to showcase the magic of their exquisite Balsamic Vinegar and Olive Oil in this refreshing watermelon salad.

Enjoy this delightful and visually stunning Balsamic Watermelon Medley that perfectly balances the sweet juiciness of watermelon with the tangy notes of Oliva di Vita's Traditional Balsamic Vinegar, all while bringing out the flavors with the zesty twist of Lemon-Infused Olive Oil. A truly unforgettable summer treat that's perfect for sharing with friends and family!