



TRENTADUE WINERY

Spicy Watermelon & Cucumber Salad

There's nothing more refreshing on a hot summer afternoon than a big bowl of watermelon...except for maybe a plate of sliced cucumbers. What better way to combat that summer heat than with both? This Spicy Watermelon & Cucumber Salad is great for those hot summer evenings. It's quick, easy, and guaranteed to be your new summer favorite!

And don't worry, it's not *too* spicy, but if you'd prefer a non-spicy Watermelon & Cucumber salad, just skip the cayenne!

Ingredients

- 1 small watermelon (roughly 3-4 cups diced or balled)
- 1 ½ cups diced cucumber
- ¼ cup fresh mint leaves, chopped
- 1 tbsp fresh lime juice
- 2 tbsp olive oil
- Salt to taste
- ¼ tsp cayenne pepper

Directions

- Place watermelon, cucumber and mint into a large bowl.
- Whisk together olive oil, lime juice, salt and cayenne pepper in a separate, smaller bowl.
- Drizzle over melon mixture and toss to coat, then top off with feta cheese



Looking for a wine to pair with? Try our California Rosé Champagne! The slightly sweet finish on the Rosé perfectly balances the spicy quality of the salad.