# Watermelon, Queso Fresco and Mint Salad

This salad is SO refreshing. I used a melon baller since not only is it easier than trying to get the watermelon out of the rind, it also looks pretty. The recipe didn’t specify the size of the cubes so I made both the jicama and queso fresco cubes about ¼” max. The recipe also said to mix the dressing separately. I didn’t do that. And, I added the watermelon juice to the whole mix. Then, at the table we added some Penzey’s Pico and Salsa salt-free seasoning. That was to make up for the lack of salt in the dish. Thanks to our low-salt diet!

## Ingredients

8 c cubed watermelon

1 c peeled and cubed jicama

¼ c coarsely chopped fresh cilantro

¼ c chiffonade of basil

1 T freshly grated lime zest

1 T chopped fresh chives

1 T sliced scallions, white and pale green parts

1 jalapeno chile, seeded, deveined and minced

3 T extra virgin olive oil

2 T freshly squeezed lime juice

1 T freshly squeezed lemon juice

Salt and pepper

½ c crumbled queso fresco

1 T chopped fresh mint

Adapted from Casa Marcela