

Watermelon Feta Salad

Source: A Couple Cooks

Ingredients:

- 8 cups watermelon, cubed
- 1 cup cucumber, sliced
- 2 oz Feta cheese crumbles
- Zest of 1/2 lemon
- 4 basil leaves, thinly sliced

Prep Time: 10 min
Cook Time: 0 mins
Servings: 6

Directions:

1. Combine the watermelon and cucumbers on a platter. Sprinkle with feta crumbles, basil leaves, and lemon zest.
2. Taste and adjust flavors as desired. (If you'd like, you can add freshly ground black pepper and a drizzle of olive oil.) Serve immediately.*

*If making ahead, refrigerate the cubed watermelon separately: it releases a lot of water after it is cut. Then assemble the salad directly before serving.



Watermelon Mint Popsicles

Source: Jessica in the Kitchen



Ingredients:

- 6 Cups Watermelon Chunks, seeds removed
- 3 Tablespoons Lime Juice
- 20-30 mint leaves finely diced
- 8 Popsicle Sticks

Prep Time: 10 min.
Freeze Time: 8 hrs
Servings: 8

Directions:

1. To the blender/food processor, add watermelon and lime juice and blend until smooth. Fold in the diced mint leaves.
2. Pour the mixture into 8 popsicles molds equally.
3. Place the molds in the freezer and freeze until slightly firm, about 1 - 2 hours. Insert the popsicle sticks into the center of each mold. The mixture should be slightly solid enough to hold the popsicle sticks in place without them sliding over.
4. Return to the freezer and freeze until firm, about 4 to 6 hours.
5. Remove popsicles when ready and let sit on the counter for about 5 minutes to remove from the molds. Enjoy!



Gazpacho

Source: Eric Gantz (MANNA chef!)



Ingredients:

- 2 cucumbers, peeled, seeded, and diced
- 2 red bell peppers, diced
- 1 jalapeno, seeded and diced
- 1 TBSP garlic cloves, chopped
- 24 oz golden Italian dressing
- 1 16 oz can diced tomatoes
- 1 TBSP sour cream for garnish

Prep Time: 20 min

Cook Time: 0 mins

Servings: 4-6

Directions:

1. Chop the cucumbers, bell peppers, and jalapeno.
2. Combine the chopped vegetables with all other ingredients into a large bowl and stir to mix.
3. Refrigerate the mixture for at least 2 hours.
4. Garnish with a dollop of sour cream and enjoy!