



WATERMELON RADISH SALAD

20 MINUTES

MAKES 2-4 SERVINGS

Watermelon, feta and radish are a trio made in heaven. The saltiness from the feta, the light spice of the radish and radish micro-greens, and the fresh punch from the watermelon make for a balanced and bright dish. Using a melon baller makes for an even prettier salad!!

INSTRUCTIONS

Arrange watermelon, feta, radish, GoodLeaf Micro Radish and jalapeño, as desired on a plate or bowl.

For great looking watermelon & feta, try scooping with a melon baller.

Drizzle with oil, honey and season.

Serve immediately or store in fridge for up to 2 days.

Enjoy!

INGREDIENTS

1 Cup of Seedless Watermelon, scooped or cubed

3/4 Cup of Feta, scooped, crumbled or cubed

4 Radishes, thinly sliced

1/2 Jalapeño, thinly sliced

1 Package of GoodLeaf Micro Radish

2 Tbsp of Oil, of choice

1 Tbsp of Honey

Salt & Pepper, to taste



Vertically Farmed. Straight-up Good.™