







# WATERMELON STRAWBERRY BOCCONCINI SALAD

**Submitted by:** Coleen Woods, Zest Nutrition Services

## INGREDIENTS

-  ¼ of a medium watermelon
-  1lb of strawberries (about 16 medium strawberries), rinsed
-  6 bocconcini pearls (or vegan cheese)
-  Handful of basil
-  2 Tbsp olive oil or Canola oil
-  Salt & pepper to taste

## INSTRUCTIONS

Quarter a medium-sized watermelon by slicing it in half and then half again. Dice one quarter of the watermelon into small cubes and add to a large bowl. Wrap and refrigerate the remaining watermelon. Discard the rind from the diced watermelon, or use it in one of watermelon.org's rind recipes.

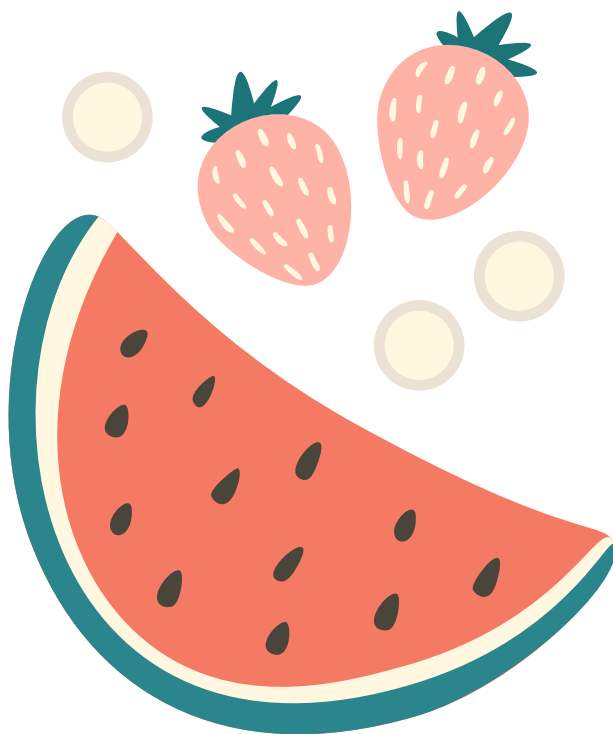
Remove the stems from washed strawberries and discard the stems. Cut the strawberries into thick slices and add to the bowl with the watermelon.

Cut each bocconcini ball into quarters and add to the salad bowl.

Wash and chop the basil. Add to the bowl.

Drizzle oil over the salad. If desired, add 2 shakes of salt and pepper.

Stir and serve immediately or refrigerate up to 2 days.



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