

## Mediterranean watermelon salad with feta cheese

So quick, so delicious and so healthy! The subtle mix of sweet and salty is delicious. We use watermelon, but of course any melon can be used depending on taste.

Preparation time: 15 min.

### Quantity

Ingredients for 4 servings.

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1 kg Watermelon or seasonal melon  
350 g Feta cheese  
2 pinch Mallorcan chilli  
2 tbsp Extra virgin olive oil  
3 piece 3-5 stalks of fresh mint  
2 tbsp Pickled black olives  
1 piece Sweet onion

### Preparation

Cut the melon into bite-sized cubes.

Then cut the sweet onion (or red onion) into very thin rings and add.

Stir everything together with the olive oil.

Add the black, pickled olives and season with tap de corti picante (Mallorcan chilli). Do NOT use salt, the feta is salty enough.

Crumble the feta into pieces with your fingers or cut it into cubes and stir it in.

Pluck the mint (or basil to taste) into small pieces and sprinkle over the plates at the end.

Roasted pine nuts or salted/spiced almonds are suitable as toppings.

Bon profit!