

TASTE WITHOUT WASTE

Feta, Watermelon & Mint Salad with Balsamic Glaze

Serves 4

Ingredients

1/3 cup balsamic vinegar

1 tbsp brown sugar

700g watermelon (rind already removed), cut into 2cm cubes

200g feta (I used light sheeps/goat), cut into 1cm cubes

Handful of mint leaves

Method

To make the balsamic glaze place the balsamic vinegar and brown sugar in a small saucepan. Stir well. Set over a high heat and bring to the boil. Once boiling, reduce the heat to a simmer and cook until thickened and halved in size. You should have a dark, glossy liquid that drips slowly off a spoon. Transfer to a small bowl or jug and leave to cool.

In a large bowl gently toss together the watermelon, feta and half of the mint leaves. Transfer to a serving plate/bowl and garnish with the remaining mint leaves. Drizzle over as much balsamic reduction as desired – I used about 1/2 of the reduction.

Serve immediately.

Balsamic reduction will keep in the refrigerator for up to 2 weeks.

Source: A Taste Without Waste original.

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