Season: All year  
Type: Salad  
Difficulty: Easy  
Serves: 20 tastes  

**Fresh from the garden:** Watermelon, cucumber, mint, lime

### Equipment:
- Knives  
- Chopping boards  
- Juicer  
- Tablespoons  
- Small bowl  
- ½ cup measure  
- Serving bowl  
- Spoon

### Ingredients
- 1 small red onion, halved and sliced into thin half moons  
- 2 tablespoons lime juice  
- 2 tablespoons olive oil  
- 1 watermelon, deseeded and cut into cubes  
- 25 sour gherkin cucumbers, halved  
- ½ cup feta cheese, crumbled  
- ½ cup mint leaves, torn

### What to do
- Prepare all ingredients as stated above.
- Mix red onion with lime juice in a bowl; set aside to marinate at least 10 minutes.
- Stir olive oil into mixture.
- Toss watermelon, baby cucumbers, and feta cheese together in a large serving bowl.
- Pour the red onion mixture over the watermelon mixture; toss to coat.
- Sprinkle mint over the salad; toss.