



Iceberg Babies® Watermelon Salad

Yield: 8 servings

INGREDIENTS

- 8** Garden Hearts® Iceberg Babies®
- 8 cups watermelon, cut into 3/4-inch cubes
- 3 pounds heirloom tomatoes in assorted colors, cut into 3/4-inch cubes
- 1-1/2 teaspoons Fleur de Sel (or coarse sea salt or kosher salt)
- 1-1/2 cup feta cheese, cut into 1/2-inch cubes
- 3/4 cup extra virgin olive oil
- 3/4 cup red wine vinegar
- 1 tablespoon fresh mint, chopped
- 1 tablespoon fresh dill, chopped
- 1 tablespoon fresh basil, chopped
- salt and pepper
- 1/2 cup sliced almonds, lightly toasted

METHOD

1. Remove outer leaves from the Iceberg Babies® and rinse under cold running water. Trim the stem and cut into one-inch slices, creating large rosettes.
2. Combine the cubed watermelon and tomatoes in a large mixing bowl.
3. Sprinkle with Fleur de Sel, toss lightly, and let marinate for 20 minutes.
4. Add feta cheese, olive oil, vinegar and herbs to tomato-melon mixture. Season with salt and pepper and toss gently.
5. Arrange the lettuce rosettes in a fan shape. Spoon the tossed watermelon-tomato salad along the base of the rosettes. Sprinkle with toasted almonds.



Recipe by: **Beat Giger, CEC, AAC, Corporate Chef**
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Chef's comments: "Iceberg Babies® with heirloom tomatoes and watermelon are a perfect mid-summer salad as an appetizer or light entrée."



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