
Waukesha County
UW Extension

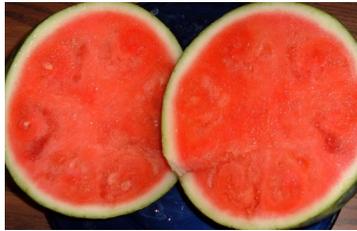
Farmers Market Fresh

Watermelon & Tomato Salad

Ingredients:

Serves 4

- 2 large tomatoes
- 2 tbsp white balsamic vinegar
- 1 tbsp olive oil
- 4 cups watermelon, diced with the seeds removed
- 1/4 tsp salt
- 1/4 tsp ground black pepper



University of Wisconsin, U.S. Department of Agriculture and Wisconsin counties cooperating.
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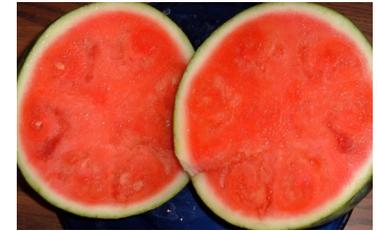
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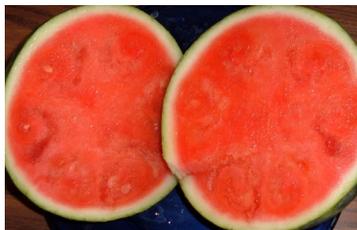
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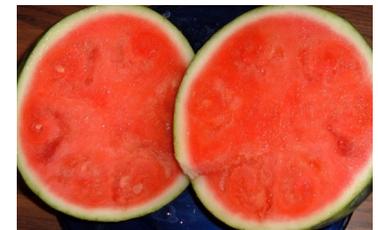
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Directions:

1. Cut tomatoes into six slices each.
2. Arrange three tomato slices on each side of four salad plates.
3. Combine vinegar, oil, and basil in a bowl, and mix well.
4. Add watermelon, and gently toss to coat evenly.
5. Spoon watermelon over the tomatoes.
6. Top with salt and pepper, and serve.

This recipe was modified from Keep the Beat™, National Heart, Lung, and Blood Institute.

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