



SWEET & TANGY WATERMELON SALAD

DIRECTIONS:

1. Stir together vinegar and sugar in a medium bowl until the sugar almost dissolves.
2. Add diced watermelon, cucumber and cilantro to the bowl; toss gently to combine. Just before serving, sprinkle with toasted peanuts.

Note: To toast nuts, heat a small dry skillet over medium-low heat. Add nuts and cook, stirring, until lightly browned and fragrant, 2 to 3 minutes. Transfer to a bowl to cool.

Recipe adapted from http://www.eatingwell.com/recipes/sweet_tangy_watermelon_salad.html

YOU WILL NEED:

- 2 cups watermelon, seeded and diced
- 2 cups cucumber, peeled and diced
- ¼ cup unsalted dry-roasted peanuts, toasted and chopped
- 2½ teaspoons sugar
- 2 tablespoons vinegar
- chopped cilantro (optional)



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