



WATERMELON AND TOMATO SALAD

DIRECTIONS:

1. Combine watermelon and tomatoes in a large bowl; sprinkle with sugar and salt, tossing to coat. Let stand 15 minutes.
2. Stir in onion, vinegar, and oil. Cover and chill for 2 hours. Sprinkle with cracked black pepper to taste. Serve chilled with lettuce leaves, if desired.

Note: The fresh tomatoes can be substituted with a can of diced tomatoes.

YOU WILL NEED:

- 5 cups watermelon, seeded and diced
- 1½ lbs. ripe tomatoes, cut into ¾-inch cubes
- 3 teaspoons sugar
- ½ teaspoon salt
- 1 small red onion, chopped
- ½ cup vinegar
- ¼ cup olive oil
- black pepper to taste



Toll-Free Number: (888) 704-3663
www.feedingthegulfcoast.org



WATERMELON AND TOMATO SALAD

DIRECTIONS:

1. Combine watermelon and tomatoes in a large bowl; sprinkle with sugar and salt, tossing to coat. Let stand 15 minutes.
2. Stir in onion, vinegar, and oil. Cover and chill for 2 hours. Sprinkle with cracked black pepper to taste. Serve chilled with lettuce leaves, if desired.

Note: The fresh tomatoes can be substituted with a can of diced tomatoes.

YOU WILL NEED:

- 5 cups watermelon, seeded and diced
- 1½ lbs. ripe tomatoes, cut into ¾-inch cubes
- 3 teaspoons sugar
- ½ teaspoon salt
- 1 small red onion, chopped
- ½ cup vinegar
- ¼ cup olive oil
- black pepper to taste



Toll-Free Number: (888) 704-3663
www.feedingthegulfcoast.org



WATERMELON AND TOMATO SALAD

DIRECTIONS:

1. Combine watermelon and tomatoes in a large bowl; sprinkle with sugar and salt, tossing to coat. Let stand 15 minutes.
2. Stir in onion, vinegar, and oil. Cover and chill for 2 hours. Sprinkle with cracked black pepper to taste. Serve chilled with lettuce leaves, if desired.

Note: The fresh tomatoes can be substituted with a can of diced tomatoes.

YOU WILL NEED:

- 5 cups watermelon, seeded and diced
- 1½ lbs. ripe tomatoes, cut into ¾-inch cubes
- 3 teaspoons sugar
- ½ teaspoon salt
- 1 small red onion, chopped
- ½ cup vinegar
- ¼ cup olive oil
- black pepper to taste



Toll-Free Number: (888) 704-3663
www.feedingthegulfcoast.org