

WATERMELON SALAD WITH PECANS AND FETA CHEESE

(from The Bewitching Kitchen)

Seeded and cubed watermelon, any amount you like

Mixed color baby lettuce leaves

$\frac{3}{4}$ cup chopped toasted pecans

1 cup crumbled feta cheese, keep in large chunks

For the vinaigrette:

3 Tbsp white wine vinegar

1 Tbsp fresh lime juice

1 Tbs agave nectar

1 tsp salt

$\frac{1}{4}$ tsp pepper

$\frac{1}{4}$ cup grapeseed oil

Make the vinaigrette by whisking all the ingredients except the oil together. Still whisking, pour the oil to emulsify it well. Reserve.

Make the salad. Combine watermelon and greens in a large bowl; add the vinaigrette, tossing gently to coat. Top with the toasted pecans and feta cheese. Season to taste with additional salt and pepper, if needed.