



# WATERMELON SALAD

WITH CHICKEN & NEW POTATOES

**DIFFICULTY:** Easy | **SERVES:** 4 | **READY IN:** 35 minutes

A refreshing watermelon salad with cucumber, feta and mint. So good!  
Serve with Moroccan chicken and simple new potatoes.



## SALAD

- 1/4 large watermelon (refrigerated)
- 1 Lebanese cucumber
- 100g feta cheese (3.5oz)
- 1/2 small red onion
- 1/3 cup mint leaves

## DRESSING

- 1 Tbsp lime juice
- 1 Tbsp olive oil
- 2 tsp honey

## POTATOES

- 700g new (baby) potatoes (1lb 9oz)
- 2 tsp olive oil

## CHICKEN

- 600g chicken tenderloins (1lb 5oz)
- 2 tsp Moroccan seasoning
- 2 tsp olive oil
- 1/3 cup plain, unsweetened yoghurt (80ml)
- 2 Tbsp aioli
- 1 1/2 Tbsp finely chopped mint leaves

### 1. MAKE SALAD

Remove skin from watermelon and cut the watermelon into cubes or triangles. Dice cucumber and feta and thinly slice red onion. Place watermelon, cucumber, feta and onion in a salad bowl. Sprinkle over the mint leaves (break up larger ones into small pieces).

### 2. MAKE DRESSING

Whisk together lime juice, oil and honey. Season to taste with salt and pepper.

### 3. COOK POTATOES

Place potatoes in a large saucepan and cover with water. Bring to the boil and cook for 15 minutes, until tender.

### 4. COOK CHICKEN

Combine chicken, Moroccan seasoning and oil in a bowl. Heat a large frying pan or chargrill pan on medium-high. Cook chicken for 4-5 minutes each side, until cooked through.

5. Meanwhile, whisk together yoghurt, aioli and mint. Season to taste with salt and pepper.

### 6. SERVE

Drizzle dressing over salad. Drain cooked potatoes, drizzle over oil and season with salt and pepper. Serve salad with chicken and potatoes. Add a dollop of the yoghurt sauce (delicious with both the chicken and potatoes).



**WINE MATCH:** A Sauvignon Blanc or a crisp Rosé.

## **WATERMELON SALAD RECIPE NOTES**

**GLUTEN-FREE OPTION:** Make sure aioli is gluten-free.

**INGREDIENT SWAPS / NOTES:** I used bottled lime juice for the dressing, seeing as fresh limes are so expensive at the moment. If you want to add more veggies to the salad, cooked beetroot makes a great addition. Otherwise, add a handful of baby kale or baby spinach leaves.

**STORING AND REHEATING:** Salad is best when watermelon is cold, and dressing is added just before serving. Potatoes and chicken can be stored together and reheated in the microwave or a frying pan. Store yoghurt sauce separately.