

Watermelon Salad

Prep: 20 mins **Servings:** 8

Nutrition: 186.6 calories; 5.1 g protein; 12.9 g carbohydrates; 16.7 mg cholesterol; 358.4 mg sodium.

Ingredients:

- One small seedless in-season watermelon
- 2 cups crumbled gorgonzola cheese
- 3 cups spring greens
- 1/3 cup pine nuts, toasted
- 1/4 cup olive oil
- freshly ground salt
- freshly ground black pepper

Instructions:

Step 1: Cut 1 inch thick watermelon slices; Remove rind; then slice into 1 inch by 5 inch pieces.

Step 2: Place two watermelon pieces, parallel to each other, 4 inches apart; place two more pieces across the first two. Cross the next slices across the last two.

Step 3: Place the spring greens into the opening created by the crossed watermelon slices.

Step 4: Sprinkle the toasted pine nuts and the crumbled gorgonzola cheese over the spring greens.

Step 5: Drizzle olive oil over the salad. Finish with ground salt and pepper to taste.