



Sweet Watermelon & Heritage Tomato Summer Salad

Enjoy a tasty twosome - juicy red watermelon and dark crimson tomatoes

White Balsamic Vinegar Glaze

1/4 cup white balsamic vinegar

1 Tablespoon orange blossom honey

Fresh Light Lemon Dressing

1/2 Tablespoon lemon juice

1/2 teaspoon prepared white balsamic vinegar glaze

1 Tablespoon canola oil

Salt and ground black pepper to taste

Summer Salad

2 cups baby arugula

4 heritage small dark crimson tomatoes, quartered

6 ounces fresh watermelon chunks, about $\frac{3}{4}$ to 1 inch squares

1 Tablespoon goat cheese crumbles

Garnish: Assorted microgreens as desired

Prepare White Balsamic Vinegar Glaze: Whisk together the vinegar and honey in a small saucepan over medium high heat. Reduce heat to low;

simmer until syrup forms, about 5 to 7 minutes. Set aside to cool to room temperature.

Prepare Fresh Light Lemon Dressing: In a small bowl, whisk dressing ingredients together.

Prepare 2 Small Salads: In a medium sized bowl, toss arugula lightly with lemon dressing. Divide onto two small plates. Place cut tomatoes and watermelon in bowl; toss to coat with dressing; arrange over arugula. Drizzle watermelon pieces with remaining balsamic glaze. Sprinkle salads with goat cheese and garnish with a few fresh microgreens.
Yield: 2 small salads

About the Recipe: This salad features the most popular trending combination being featured on restaurant menus. It's light and fresh tasting with juicy watermelon chunks and small dark crimson tomato quarters on a bed of baby arugula coated with lemon dressing. Drizzles of sweet balsamic glaze add a tantalizing flavor to the watermelon and tiny crumbles of soft goat cheese produce that farm fresh taste. Mix in a few of those fresh tiny microgreens for a perfect summer salad.