



**Sweet Watermelon & Tomato Summer Salad**  
*With a touch of sweet champagne glaze elegance*

**Champagne Vinegar Glaze**

1/2 cup champagne vinegar or white balsamic vinegar  
2 Tablespoons orange blossom honey

**Fresh Lime Dressing**

1 Tablespoon lime juice  
1 teaspoon prepared white champagne glaze  
2 Tablespoons canola oil  
Salt and ground black pepper to taste

**Summer Salad**

8 heritage mini tomatoes medley tomatoes, halved  
6 ounces fresh watermelon chunks, about  $\frac{3}{4}$  to 1-inch squares  
3 cups baby arugula  
1 Tablespoon goat cheese crumbles  
1/4 cup smoked almonds or as desired

**Prepare Champagne 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 stay warm. It's important to keep the glaze warm so it can be used as a drizzle.

**Prepare Fresh Lime Dressing:** In a small bowl, whisk dressing ingredients together.

**Prepare 2 Lunch Salads:** Place cut tomatoes and watermelon in bowl; toss to coat with 1 Tablespoon lime dressing. In a medium sized bowl, toss arugula lightly with remaining lime dressing. Divide the arugula greens into two lunch plates, arrange tomatoes and watermelon pieces over the greens. Add smoked almonds; sprinkle salads with goat cheese. Drizzle watermelon pieces with remaining warm champagne glaze.  
Yield: 2 lunch salads

**Cook's Note:** If your glaze becomes too thick, place in microwave safe bowl, cook for several seconds until melted.

**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 colorful mini tomatoes on a bed of arugula greens, coated with fresh lime dressing. Drizzles of sweet champagne glaze add a tantalizing flavor to the watermelon and tiny crumbles of soft goat cheese produce that farm fresh taste. Add some smoked almonds for that grilled summer flavor.