

Watermelon and Baby Greens Salad

4 – 6 servings

Salad

- ½ red onion, thinly sliced
- 4 lbs watermelon, seeded, rind removed, cut into ¾ inch cubes (about 8 cups)
- 2 tsp fresh oregano, chopped
- 8 cups mixed baby greens, arugula or mesclun salad mix
- ¾ cup crumbled feta cheese
- ½ cup pitted niçoise olives (optional)
- freshly ground black pepper

Dressing

- 2 tbsp white wine vinegar
- 1 ¼ tsp kosher salt
- freshly ground pepper
- 1/3 cup extra-virgin olive oil

For the salad: to mellow the onion, soak it in cold water for 10 minutes, then drain well, pat dry and put in a serving bowl.

Meanwhile, make the dressing: whisk the vinegar, salt, and black pepper to taste in a bowl. To make a smooth dressing, slowly whisk in the olive oil, starting with a few drops and then adding the rest of the oil in a steady stream.

Toss the watermelon and oregano with the onions and the dressing, careful not to break up the watermelon chunks. (The salad can be made to this point up to 30 minutes in advance.)

When ready to serve, toss the greens with the dressed watermelon. Scatter the cheese, olives (if using), and a generous grinding of black pepper over the top.