

Heirloom Tomato Summer Watermelon Salad

Ingredients

- ¼ medium-large watermelon
- 3 medium heirloom tomatoes
- 1 cucumber
- 1-2 scallions
- 1/3 cup loosely packed fresh basil, chopped
- ¼ cup loosely packed fresh mint, chopped
- 1 chili pepper (optional)
- 2 tbsp. soy sauce
- 1 tbsp. white wine vinegar
- 1 lime, juiced and zested
- 1 tsp. white sugar
- Salt, to taste
- Pinch of chili powder (optional)

Steps

1. Cut the rind of the watermelon, and chop into cubes (about 1 inch each direction). Place in a large bowl. Chop the tomatoes into similarly sized pieces and add into the bowl. Peel the cucumber (if desired), and quarter length-wise. Chop into small pieces and add to the salad. Finely chop the scallions and add to the bowl along with the chopped basil and mint. Seed and finely chop your chili pepper, making sure you're not using a pepper than is spicier than you want.

2. Combine the soy sauce, vinegar, lime juice, lime zest, sugar, salt and chili powder in a small jar and mix. Pour over the salad, and toss gently, to coat all the watermelon and tomatoes. Let sit for at least 15 minutes, tossing a few times, before serving.

