



## Balsamic Glazed Watermelon Arugula Salad

Prep Time	Cook Time	Total Time	Yield	Energy
5 min	10 min	15 min	2	137 cal

### For the salad

- ✓ 1 cup baby arugula
- ✓ 1 cup cubed watermelon
- ✓ 1/2 cup sprouts
- ✓ 1/2 cup feta cheese

### For the dressing

- ✓ 1 tbsp extra virgin olive oil
- ✓ 1 tbsp balsamic vinegar glaze

### Preparation

1. Rinse and dry all produce
2. Remove rind from watermelon and cut into small cubes.
3. In a large bowl, combine arugula, feta cheese, zesty sprout mix, and watermelon.
4. Drizzle with olive oil and toss until all ingredients are lightly coated.
5. Serve chilled and top with balsamic glaze drizzle.