

WATERMELON - FETA SKEWERS

A HEALTHY SNACK RECIPE

INGREDIENTS:

You can just eyeball the amount of feta cheese and basil leaves to use based on how much or how few you want them in your skewer.

And the lemon or lime juice is enough to satisfy your preferred tanginess of the watermelon cubes.

1 WHOLE WATERMELON
- cut into large cubes



**A BLOCK OF FETA CHEESE
OR CHEDDAR CHEESE**
- cut into 1/2 cubes



FRESH BASIL LEAVES
- snap each leaf off
of its stem



JUICE FROM LEMON
- you can also use juice
from lime, or from both



WOODEN SKEWERS
- bamboo skewers,
or use fresh
rosemary twigs



THE 3 STEPS:

1. Assemble watermelon cubes, alternating with –
a fresh basil leaf and a piece of feta cheese in wooden skewers.

2. Neatly arrange the skewers –
use a half-cut watermelon as a “tray” (for better aesthetics if you’re serving them to guests; otherwise, just arrange them on a plate for yourself. Using half a watermelon as a platter may be a bit of a waste).

3. Squeeze some lemon and lime all over.

*You can also **use fresh rosemary twigs** instead of bamboo skewers. Use the ones with stems that are long enough to skewer watermelon cubes and feta cheese. Remove bottom leaves and leave the ones on top.

*Blackberries can replace the basil leaves.

