

# 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.

