

PIZZERIA

Portofino

PIZZERIA PORTOFINO'S WATERMELON SALAD

Serving Size: 2 people

INGREDIENTS

- 1 cup watermelon
- 10 rings sliced pearl red onions
- $\frac{3}{4}$ cup yellow cherry tomatoes, halved
- 1 oz. crumbled feta
- 3 torn basil leaves
- 3 torn mint leaves
- 1 lime for juice and zest
- pinch of chili flakes
- pinch of Maldon sea salt
- 1 tbsp. extra virgin olive oil



METHOD

1. Dice watermelon into $\frac{1}{2}$ " - $1\frac{1}{2}$ " cubes.
2. Divide and arrange the watermelon evenly on two plates.
3. On the same plate, arrange the yellow cherry tomatoes, red onion slices, and crumbled feta in a circular pattern.
4. Top with the basil and mint leaves.
5. Top with a squeeze of lime.
6. Season with Maldon sea salt; finish with a sprinkling of chili flakes, lime zest and a drizzle of olive oil.
7. Chef recommends serving with fresh semolina bread.

