

Watermelon, Arugula, & Basil Salad with Spicy Honey-Lime Dressing

Serves 6–8

Salad

- 6 cups watermelon, cut into 1-inch cubes
- 4 cups fresh arugula
- ½ cup fresh basil leaves, torn
- 1 small hot pepper, such as jalapeño or serrano, very thinly sliced
- ¼ cup toasted sliced almonds or sunflower seeds
- ½ cup crumbled feta, optional
- Freshly ground black pepper

Spicy Honey-Lime Dressing

- ¼ cup fresh lime juice
- 2 tablespoons honey
- 1 small hot pepper, finely minced or ½ teaspoon crushed red pepper flakes
- 1 teaspoon lime zest
- ¼ cup extra-virgin olive oil
- ½ teaspoon kosher salt
- Freshly ground black pepper

Directions

1. **Make the dressing:** In a small bowl, whisk together the lime juice, honey, minced hot pepper, lime zest, salt, and a few grinds of black pepper. Slowly whisk in the olive oil until emulsified.
2. **Build the salad:** Place the arugula and basil in a large serving bowl. Add the watermelon and sliced hot pepper.
3. **Dress lightly:** Drizzle about half of the dressing over the salad and gently toss. Add more dressing as needed—you don't want the watermelon to become soggy.
4. **Finish:** Top with toasted almonds or sunflower seeds and feta, if using. Add another sprinkle of fresh basil and a little freshly ground black pepper.
5. **Serve immediately.**