

*You can't beat this refreshing salad on warm summer days! The combination is just unusual enough to keep folks commenting on the great flavor—and coming back for more! A recipe from Light and Tasty that uses fresh, abundant ingredients!*

# Watermelon & Tomato Salad

## Dressing:

- 3 T. lime juice
- 2 T. vinegar
- 2 T. olive oil
- 2 T. honey
- 1 medium mango, peeled and chopped
- 1 t. grated lime peel
- 1 t. kosher salt
- 1/4 t. pepper

## Salad:

- 8 c. cubed seedless watermelon
- 1-1/2 pounds yellow tomatoes, coarsely chopped (about 5 medium)
- 1-1/2 pounds red tomatoes, coarsely chopped (about 5 medium)
- 2 sweet onions, thinly sliced and separated into rings
- 2/3 c. minced fresh cilantro



For dressing, place the first eight ingredients in a blender; cover and process until pureed. In a large bowl, combine the watermelon, tomatoes, onions and cilantro. Just before serving, add dressing and toss to coat. Serve with a slotted spoon.