

Greek Salad with Watermelon

- 4 to 6 large tomatoes, ideally heirloom varieties, cut into 1/2-inch cubes
- 2 large or 3 small cucumbers, cut into 1/2-inch cubes
- 1 small seedless watermelon, cut into 1/2-inch cubes
- 1 teaspoon kosher salt
- 1/3 cup extra-virgin olive oil
- 3 tablespoons sherry vinegar
- Kosher salt and freshly ground black pepper to taste
- 1 cup feta cheese, torn into large crumbles
- Handful of fresh basil (or more, to taste), cut into thin slivers

Combine the cubed tomatoes, cucumbers, and watermelon in a large, non-reactive bowl and toss gently to combine. Add salt and let stand 5 to 10 minutes while you prepare the dressing.

Whisk together the oil and vinegar and season with salt and pepper to taste.

Add the cheese and basil to the watermelon/tomato/cucumber mixture, then the dressing, and toss gently to combine.