

Our State eats

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Minty Watermelon & Cucumber Salad

Yield: 6-8 servings.

- 6 cups fresh arugula, spinach, or favorite greens mixture**
- 1 large seedless cucumber, thinly sliced**
- 4 cups watermelon cubes**
- 1 cup sprouts**
- ¼ cup mint, shredded**
- 1 cup toasted macadamia nuts, crumbled**
- 1 tablespoon flaked salt, such as Maldon**
- Balsamic vinegar**
- Olive oil**

Place greens on a serving platter. Scatter with cucumber, watermelon, sprouts, mint, and toasted nuts. At serving time, sprinkle with salt and drizzle with balsamic vinegar and olive oil.



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