

# Our State eats

Published in the July 2018 issue of Our State



## Watermelon & Arugula Salad

*Yield: 8 servings.*

### Dressing:

- ¼ cup fresh lemon juice
- 3 tablespoons rice wine vinegar
- 3 teaspoons honey
- ½ teaspoon salt
- ¼ cup extra-virgin olive oil

### Salad:

- 8 cups baby arugula, washed
- 4 cups watermelon, cubed
- 8 ounces goat cheese, crumbled
- ¼ cup shelled sunflower seeds, roasted and salted
- 10 to 12 fresh basil leaves

**For the dressing:** In a small mixing bowl, whisk together lemon juice, rice wine vinegar, honey, and salt. Continue whisking while slowly pouring olive oil into mixture. Dressing will begin to thicken after 1 minute. Set aside.

**For the salad:** Place arugula in a large mixing bowl. Drizzle half of the dressing over arugula and toss to coat. Reserve remaining dressing for a later use.

To serve individual salad plates, place arugula on plates and top with watermelon cubes, goat cheese, and sunflower seeds. Just before serving, chop fresh basil leaves and distribute evenly over salads.

Subscribe to the Our State Eats newsletter and get recipes weekly.

[Go to ourstate.com/os-newsletters](https://ourstate.com/os-newsletters)