

Watermelon, Feta & Chicory Jar Salad

Servings: 4

Prep Time: 10min

Cook Time: 0



Ingredients

- 1 garlic clove; peeled and minced
- 2 tbsp. (30 ml) balsamic reduction
- 6 tbsp. (90 ml) olive oil
- Zest of 1 lemon
- Juice of ½ lemon
- 2 cups (500 ml) seedless watermelon; peeled and cubed
- 200 g feta cheese; crumbled
- 1 red onion; peeled and finely sliced
- 2 heads of chicory; shredded
- 20 g micro herbs

Directions

1. In a small bowl, whisk the garlic, balsamic reduction, olive oil, lemon zest and juice together.
2. Divide the dressing between four large mason jars, then add the watermelon cubes.
3. Continue to build your salad layers with the feta, red onion and chicory, finishing with micro herbs. Seal and refrigerate or pack into a cooler.
4. To serve, open each jar and turn upside down into a bowl to allow the dressing to coat the entire salad.