

Tomato, Watermelon, and Cucumber Salad - 6 Servings

Ripe heirloom tomatoes, crisp cucumbers, pungent red onion, and fresh basil are gently tossed with ripe, juicy watermelon for a sweet surprise.



Presented by: **COUNTRY LIVING**

NUTRITIONAL INFORMATION

- 1 serving: Calories 100; Carbohydrates 13g; Fat 5g; Sodium 364mg

INGREDIENTS

- 2 large red tomatoes, cut into 1-inch wedges (about 2 cups)
- 2 pounds watermelon, cut into 1/2- by 2 1/2-inch wedges
- 1 cucumber, peeled, seeded, and cut into 1/2-inch wedges
- 1/2 small red onion, thinly sliced (about 1/4 cup)
- 3 tablespoons red-wine vinegar
- 2 tablespoons extra-virgin olive oil
- 1 teaspoon salt
- 1/4 teaspoon fresh-ground pepper
- 1/4 cup fresh basil leaves, sliced

DIRECTIONS

Make the salad: Gently toss tomatoes, watermelon, cucumber, and onion together in a large bowl and set aside. Combine vinegar, oil, salt, and pepper in a small bowl. Pour vinaigrette over the watermelon mixture and toss to combine. Cover and refrigerate for up to 2 hours. Sprinkle with basil and serve.