

Composed Salad of Watermelon, Feta and Farmer's Market Greens with Citrus Dressing

Watermelon gives this salad summer freshness and burst of lively color
Add Grilled Parchment Steamed Salmon to make a delicious meal

SERVES: 4-6
PREP TIME: 15 minutes
COOK TIME: 8 minutes
TOTAL TIME: 23 minutes

INGREDIENTS

1½ lbs. Farmer's Market greens or 2 bags 10 oz. spring lettuce mix
2 shallots, thinly sliced
4 cups watermelon, ¾" bite-size cubes, seeds removed
½ cup raw pine nuts, unsalted
½ cup Feta cheese, crumbled
1 tsp. GC Napa Valley Chardonnay Finishing Sea Salt
1 tsp. GC Napa Valley Natural Meyer Lemon Tellicherry Pepper
1 recipe of Citrus Salad Dressing (See recipe for ingredients.)



TO PREPARE

- Wash salad greens. Twice wash if from Farmer's Market. Spin or towel dry greens.
- Peel shallots and thinly slice.
- Cut watermelon into ¾" bite-size cubes. Remove seeds.
- Toast pine nuts: Spread a layer in a dry, small frying pan and toast over medium-low heat for 5 minutes, shaking pan frequently, until nuts are delicately golden, with rich toasty aroma. Remove from pan to cool.
- Crumble the piece of Feta cheese.
- Make Citrus Salad Dressing: See recipe.

TO SERVE

TO SERVE: SALAD ONLY

Place individual portions of salad mix on salad plates. Arrange shallots, watermelon cubes, and Feta cheese over the salad, then drizzle with Citrus Salad Dressing. Sprinkle toasted pine nuts, Chardonnay Finishing Sea Salt and Meyer Lemon Tellicherry Pepper on top.

TO SERVE: WITH SALMON AS A SUMMER MEAL

Prepare Grilled Parchment Steamed Salmon: See Recipe

Place finished salad on serving platter.

Add salmon to salad: Cut salmon into 2"x 3" pieces and place around edge of the lettuce leaves.

WINE PAIRING

2014 Pietro Family Cellars My Angelina White Wine, Napa Valley

Aromatic blends of Sauvignon Blanc and Sémillon highlight the citrus dressed salad and fragrant Fish Rub accented salmon option.

SHOPPING LIST

1½ lbs. Farmer's Market greens or 2 bags 10 oz. spring lettuce mix
2 shallots, medium size
1 medium-sized watermelon
3 oz. raw pine nuts, unsalted
6 oz. Feta cheese, piece (Prefer piece; pre-crumbed feta can be dry and lacking in flavor.)
Citrus Salad Dressing (See recipe for ingredients.)

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Estate to dish recipes, GC Napa Valley products, wine pairings.

