

Wild Fennel Sea Salt Cured Watermelon with Orange Olive Oil and Toasted Pistachios

Fresh herbs and citrus create this bright summer salad

SERVES: 4-6
PREP TIME: 10 minutes
COOK TIME: 5 minutes
TOTAL TIME: 15 minutes + 20 minutes refrigeration

INGREDIENTS

- 5 Tbsp. pistachios, shelled
- 1 small seedless watermelon, need 4-5 cups 1" cubes
- 1 tsp. GC Napa Valley Natural Wild Fennel Finishing Sea Salt
- 1 Tbsp. fresh chervil or 2 tsp. fresh tarragon, finely chopped
- 4 Tbsp. GC Napa Valley Natural Orange Olive Oil
- ½ tsp. GC Napa Valley Natural Lemon Tellicherry Pepper
- 1 small package microgreens



TO PREPARE

- Toast pistachios in a dry, small skillet over medium heat for 2-3 minutes or until golden brown and fragrant smelling. Stir nuts often to ensure even toasting. Monitor closely as nuts can easily burn. Remove from pan to cool, then medium chop 3 ½ Tbsp. to resemble crumbs, reserving 1½ Tbsp. for garnish.
- Cut watermelon into 60 uniform 1" cubes. Place on a sheet pan and lightly sprinkle with Fennel Finishing Sea Salt. Refrigerate 20-30 minutes. After refrigerated, finely chop chervil and add to watermelon. Add Orange Olive Oil and Lemon Tellicherry Pepper. Gently mix and serve immediately.

TO SERVE

Place watermelon cubes on a platter or individual salad plates. Lightly sprinkle tops of cubes with pistachio crumbs. Scatter a few microgreens and the remaining 1½ Tbsp. toasted whole pistachios. Drizzle a few drops of Orange Olive Oil on the outskirts of the plate or platter.

WINE PAIRING

2018 Gabrielle Collection Rosé D'Été Rose of Cabernet Sauvignon, Napa Valley

SHOPPING LIST

- 2 oz. pistachios, shelled
- 1 small seedless watermelon
- 1 very small bunch fresh chervil or tarragon
- 1 small package microgreens

FROM YOUR PANTRY

GC Napa Valley Natural Wild Fennel Finishing Sea Salt



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www.oconnellfamilywines.com