

## BASIL, WATERMELON, FETA BITES

total time: 15 MINUTES prep time: 15 MINUTES

### INGREDIENTS:

1/4 cup fresh basil leaves  
Olive oil to drizzle  
Watermelon, sliced 1" thick in squares  
1 block of feta cheese, sliced 1/4" thick in squares  
Salt and pepper



### DIRECTIONS:

1. Remove the basil leaves from the stem and chop into thin strips.
2. Slice the watermelon and feta, placing the feta on top of the watermelon.
3. Sprinkle basil evenly on top of watermelon and feta.
4. Drizzle with olive oil.
5. Salt and pepper watermelon lightly.

<https://www.tablespoon.com/recipes/watermelon-feta-caprese-bites/4f198825-9279-4fc0-a703-b971f187daea>

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## FRESH FRUIT SALAD WITH CITRUS MINT GLAZE

prep time: 20 MINUTES cook time: 5 MINUTES

**EQUIPMENT:** Chef's Knife, Mixing Bowls, Citrus Juicer

### INGREDIENTS:

#### **SALAD**

1 pound fresh strawberries chopped  
4 cups fresh pineapple one small  
6 ounces blackberries  
6 ounces fresh blueberries  
2 cups red or green grapes halved if they're larger  
4 kiwis peeled and chopped  
3 mangos peeled, cored and sliced

#### **HONEY CITRUS GLAZE**

3 Tablespoons honey  
2 tsp citrus zest choose from limes, lemons or orange  
2 tablespoons citrus juice  
8-10 mint leaves



### DIRECTIONS:

1. **MAKE THE SALAD:** In a large bowl, fold all the fruit together until well combined.
2. **MAKE THE GLAZE:** Combine all the dressing ingredients in a food processor or blender.
3. **FOR SERVING IMMEDIATELY:** Pour the glaze over the fruit and toss to coat evenly.
4. **FOR SERVING LATER:** Cover and refrigerate the fruit and glaze separately and pour the glaze over the fruit when you're ready to serve.

<https://fixedonfresh.com/fresh-fruit-salad/>