

# Watermelon and Apple Salad



## Ingredients

- 700 g watermelon, sliced into strips
- 2 Granny Smith apples, sliced into similar size strips to watermelon
- A handful of pecan nuts or walnuts
- A bag of rocket
- A handful of fresh coriander leaves
- Lemon zest
- Coarse salt and pepper



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## Method

1. Slice the watermelon and apples into strips.
2. Toast a handful of pecan nuts or walnuts in the oven or in a pan on the stove. Set aside to cool.
3. To assemble, layer the watermelon, rocket, apple and fresh coriander leaves.
4. Top with toasted nuts, lemon zest, coarse salt and black pepper.
5. Make a vinaigrette if you feel up to it (see below), but this salad is also great with just a good quality extra virgin olive oil & balsamic vinegar or glaze.

## Vinaigrette

- ¼ C pomegranate molasses
  - 1 Tbsp Dijon mustard
  - 1 tsp red wine vinegar
  - 1 tsp maple syrup or sweetener of choice
  - A pinch of salt
  - ½ C extra virgin olive oil
1. Shake all together or whisk just before serving. It will separate on standing.
  2. This should last for at least 1 month in the fridge, but can probably last even longer.