

South African Spicy Melon Salad

This pretty salad offers a surprise in its combination of sweet and spicy flavours.

For the dressing:

1/4 c extra-virgin olive oil
2 TB fresh lemon juice
1/2 tsp harisa (hot chili paste), or to taste
1/2 tsp ground cumin
1/2 tsp paprika
1/8 tsp salt, or to taste
1/8 tsp freshly ground pepper, or to taste

For the salad:

4 c seedless watermelon in 1" cubes
4 thin slices red onion, separated into rings
1/4 c fresh mint, coarsely chopped
1/4 c pitted black olives, coarsely chopped
1/2 c chevre, coarsely crumbled (or substitute feta)
1/4 c sliced almonds or pistachios

Whisk together the dressing ingredients in a small bowl. Adjust the seasoning.

For each salad, arrange 1 c of the watermelon chunks on a salad plate. Sprinkle with 1/4 of the onion, mint, olives, and chevre. Drizzle with 1 TB of the dressing. Top with nuts.

from Paulette Mitchell (*The 15-Minute Gourmet*)
Recipe demonstrated onboard *M/S Nautica*, December 2013