

Watermelon Brunch Salad (Soups & Salads)

- 3 Tbs olive oil
- 1 Tbs balsamic vinegar
- 1 tsp Halladay's Garlic Tomato Basil seasoning
- 2 to 3 cups garden lettuce or arugula
- 1 cup seedless watermelon, cubed
- 1/4 cup feta cheese, chopped

Whisk together the olive oil, vinegar, and Halladay's seasoning to make the dressing; let sit for at least 10 minutes.

Add lettuce, watermelon, and feta to a serving bowl and toss. Drizzle with dressing just before serving.