

Grilled Watermelon Salad

Yield: 2 min
Total Time: 30 min

Recipe from: <https://www.recipeschoose.com/recipes/chinese-preserved-radish-recipe>

Ingredients:

- 1/2 watermelon 1 small, sliced into wedges, with the rind removed
- 1 handful pepitas toasted, pumpkin seeds
- salt
- pepper
- 1 handful salad leaves pretty, I used a mix from my farmer's market
- 1 stem basil
- 1/4 cup olive oil plus more
- 2 ounces feta cheese
- pickled radishes *, to taste
- 10 radishes large, trimmed and quartered
- 10 garlic cloves
- 1 teaspoon black peppercorns
- 2 cups vinegar
- 1 teaspoon kosher salt
- 1 teaspoon sugar

Nutrition:

1. Calories: 930 calories
2. Carbohydrate: 107 grams
3. Cholesterol: 25 milligrams
4. Fat: 49 grams
5. Fiber: 4 grams
6. Protein: 27 grams
7. SaturatedFat: 11 grams
8. Sodium: 1930 milligrams
9. Sugar: 72 grams

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