

Watermelon Feta Salad with Champagne-Honey Dressing

A bright, refreshing salad with a sweet and tangy vinaigrette — perfect for summer.

By Timothy Witcher, Executive Chef, FoodSmart USA • updated June 23, 2025

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Prep Time: 20 min

Chill Time: 15 min

Serves: 4–6

Ingredients — For the Salad:

- 3 cups small-diced watermelon
- ½ cup minced red onion
- 1 cup crumbled feta cheese
- 2 tbsp fresh basil, thinly sliced
- 1 tbsp fresh cilantro, chopped
- 2 jalapeños, minced (remove seeds and ribs for less heat)
- ½ cup red bell pepper, small-diced

Ingredients — For the Champagne-Honey Dressing:

- 1 tbsp champagne vinegar
- 1 tbsp local honey
- 1 tbsp Dijon mustard
- 3 tbsp extra-virgin olive oil

Instructions

Prepare the Dressing:

In a small bowl, whisk together the champagne vinegar, honey, and Dijon mustard. Gradually whisk in the olive oil until emulsified.

Assemble the Salad:

In a large mixing bowl, combine watermelon, red onion, feta cheese, basil, cilantro, jalapeños, and red bell pepper.

Dress the Salad:

Drizzle the dressing over the salad. Gently toss to coat. Season lightly with sea salt.

Chill:

Cover and refrigerate for at least 15 minutes to allow flavors to meld.

Serve:

Serve chilled over your choice of fresh salad greens.

