

## Watermelon & Goat Cheese Salad with Citrus Vinaigrette

- 3 tablespoons extra-virgin olive oil
- 3 tablespoons orange juice
- 1 tablespoon red-wine vinegar
- 1/4 teaspoon salt
- Freshly ground pepper, to taste
- 8 cups mixed salad greens or a soft lettuce like bibb
- 4 cups diced seedless watermelon
- 1/4 cup very thinly sliced red onion
- 2 ounces goat cheese, crumbled (substitute feta if desired)

Whisk oil, orange juice, vinegar, salt and pepper in a large bowl until well combined.

Add watermelon and red onion; toss to coat.

You can toss the greens and watermelon together or you can arrange the lettuce on individual plates and spoon the mixture on top. Either way top with crumbled goat cheese and serve.