

Tomato-Watermelon Salad

From your box: Tomatoes, Watermelon, Dill

2½ cups watermelon, seeds removed and cut into chunks
1 to 2 ripe tomatoes cored and cut into chunks
¼ teaspoon (or more to taste) fleur de sel or coarse kosher salt
2 tablespoons extra-virgin olive oil
½ tablespoons red wine vinegar
1½ tablespoons chopped assorted fresh herbs (such as dill, basil, and mint)
½ cup crumbled feta cheese (about 5 ounces)
¼ cup sliced almonds, lightly toasted

Combine melon and tomatoes in large bowl. Sprinkle with ¼ teaspoon salt and toss to blend; let stand 15 minutes. Add 2 tablespoons oil, vinegar, and herbs to melon mixture. Season to taste with pepper and more salt, if desired. Sprinkle with feta cheese and toasted almonds and serve.

Adapted from <http://www.epicurious.com>