

# **Watermelon & Pistachio Salad**

1 cup pistachio kernels  
2.5 kg watermelon  
½ cup olive oil  
3 teaspoons finely grated lemon rind  
190g feta cheese

1. Heat a small frying pan over medium heat. Add pistachios; cook stirring occasionally for 5 minutes or until lightly brown. Allow to cool slightly and then chop roughly.
2. Dice up the watermelon into medium size chunks, arrange in serving bowls.
3. Place the oil & lemon rind in a screw-top jar, season with salt & pepper. Secure lid tightly and shake to combine.
4. Crumble the feta over the watermelon, then sprinkle with pistachios over the top also.
5. Drizzle the dressing over the salad and serve.

Serves approx. 25