

# WATERMELON, ZUCCHINI AND BURRATA SALAD





## WATERMELON, ZUCCHINI AND BURRATA SALAD

Preparation time: 5 minutes

Cooking time: nil

Serves: 4

2 Lebanese cucumbers

1 yellow capsicum

½ cup walnuts, toasted

½ cup black olives, seeded and halved

4 cups watermelon, diced

1 cup burrata, torn

2 Tbsp extra virgin olive oil

2 tsp tarragon vinegar

1 tsp honey

¼ tsp sumac

sea salt flakes and freshly-ground black pepper

**1 Shave** the cucumbers and capsicum finely, then toss with the walnuts and olives. Arrange in bowls, then top with watermelon and burrata. Mix the oil, vinegar, honey and sumac, season with salt and pepper, then drizzle over the salads.