

## TOMATO WATERMELON SALAD

### Ingredients:

- 1 tsp. coriander seeds
- 1 tsp. whole peppercorns
- ½ tsp. cumin seeds
- ½ tsp. turmeric
- ¼ c. extra virgin olive oil



- 2 cups of watermelon cubes (with seeds removed)
- 2 cups of fresh tomatoes, cut into chunks the same size as the watermelon pieces
- 2 oz. feta cheese
- Flaked sea salt (such as Maldon)

### Directions:

- 1) Roughly grind the coriander seeds, peppercorns, and cumin seeds.
- 2) In a small saucepan, stir the spices and turmeric into the olive oil and heat on medium, until you start to smell the spices. Remove from heat and let cool for a few minutes.
- 3) Arrange the watermelon and tomato on a plate and crumble the feta on top.
- 4) Drizzle with the spiced olive oil and add sprinkles of the sea salt flakes.

**Allegro Wine Pairing:** Riesling

