



## **Spinach Watermelon Salad with Mint Vinaigrette**

**Yields:** 4-6 Servings

### **Ingredients:**

- 2 cups fresh baby spinach
- 2 cups watermelon, cut into small cubes
- 1 cucumber, diced
- 1 orange or yellow bell pepper (or any garden-fresh peppers), chopped
- 1 cup yellow pear tomatoes or small grape tomatoes, sliced in half
- green onions, minced

### **Mint Vinaigrette**

- $\frac{1}{4}$  cup fresh mint
- $\frac{1}{4}$  cup lime juice (don't forget to use the zest too)
- 2 tbsp maple syrup
- $\frac{1}{4}$  cup avocado or olive oil
- pinch of salt

### **Directions:**

1. Add spinach, watermelon, cucumber, bell peppers, tomatoes and green onions to a large bowl.
2. Place all vinaigrette ingredients in a blender and puree until completely smooth.
3. Pour dressing onto salad and toss well.
4. Enjoy!