



# Watermelon-Cucumber Salad

Serves: 4 servings

Preparation time: 30 minutes

## Ingredients

3 cups watermelon  
1 ½ medium cucumbers  
2 tbsp fresh sweet basil  
1 tbsp balsamic vinegar  
1 tbsp natural liquid sweetener  
1 tbsp lemon juice  
2 tbsp olive oil



## Directions

- Remove seeds of watermelon and cucumber, then dice, discard the juice
- Chop the basil
- Whisk together the balsamic vinegar, sweetener, lemon juice and olive oil.
- Drizzle over the watermelon and cucumber and mix.
- Add basil and serve.

NUTRITIONAL DATA PER SERVING (1 serving): calories 89 | fat 5g | saturated fat 0.20g | cholesterol 0.20mg | sodium 33mg | carbohydrates 15g | fiber 0.9g | protein 3g | potassium 222mg | phosphorus 52 mg