

FOLDED HILLS

WINERY · RANCH · FARMSTEAD

WATERMELON AND SPINACH SALAD

Ingredients:

- ¼ cup rice vinegar
- 1 tablespoon grated lime zest
- 2 tablespoons lime juice
- 2 tablespoons canola oil
- 2 garlic cloves, minced
- ½ teaspoon salt
- ¼ teaspoon sugar
- 4 cups fresh baby spinach or arugula
- 3 cups cubed watermelon
- 2 cups cubed cantaloupe
- 2 cups cucumber
- ½ cup cilantro, chopped
- 2 green onions, chopped

Directions:

Step 1: In a small bowl, whisk together vinegar, lime, canola oil, garlic, salt and sugar to create the dressing.

Step 2: In a large bowl, combine salad ingredients.

Step 3: Drizzle with dressing and toss to coat, serve immediately.



Pair with Estate White

Point phone camera at
QR Code for more info.

