

# Watermelon Jicama Salad with Queso Fresco and Honey-Lime Vinaigrette

4 cups watermelon, cubed  
1 cup jicama, sliced thinly  
1/2 cup queso fresco, crumbled (Feta will work also)  
1/4 cup Pepitas (roasted pumpkin seeds)  
coarse sea salt  
basil leaves (optional)

## Honey-Lime Vinaigrette

2 tablespoons fresh lime juice  
1 tablespoon honey  
1 tablespoon extra virgin olive oil  
sea salt  
black pepper

Whisk the vinaigrette ingredients in a small bowl to combine and set aside.

Arrange the watermelon and jicama on two dinner plates. Sprinkle each with the queso fresco and pepitas. Divide the dressing between both salads. Sprinkle just a pinch of coarse sea salt over each.