

Pastrami & Grilled Watermelon Salad with Feta and Mint

Ingredients:

- 8 oz cooked pastrami, sliced into thin strips
- 2 cups watermelon, cut into 1-inch thick wedges (seeds removed)
- ½ cup crumbled feta cheese
- ¼ red onion, thinly sliced
- 2 tablespoons olive oil
- 1 tablespoon balsamic glaze (or reduction)
- Fresh mint leaves (a small handful)
- Salt and black pepper, to taste
- Optional: arugula or mixed greens for serving

Instructions:

- 1. Grill the Watermelon:**
 - Lightly brush the watermelon wedges with olive oil.
 - Grill on medium-high heat for 1–2 minutes per side until grill marks appear but the fruit remains firm.
 - Remove from grill and let cool slightly, then cut into cubes or triangles.
- 2. Warm the Pastrami:**
 - In a skillet over medium heat, lightly sear the pastrami strips for 2–3 minutes until just heated through and edges are slightly crisp.
- 3. Assemble the Salad:**
 - On a large plate or platter, layer greens (if using), grilled watermelon, warmed pastrami, and red onions.
 - Sprinkle with feta and fresh mint.
- 4. Finish:**
 - Drizzle with balsamic glaze and a bit of olive oil.
 - Add a pinch of salt and cracked pepper to taste.

Flavor Profile:

- **Sweet & smoky** from the watermelon and pastrami
- **Creamy & salty** from the feta
- **Herbaceous & tangy** from the mint and balsamic