



TASTING TABLE

Recipe to accompany the article available at <http://TastingTable.com>.

Watermelon and Purslane Salad

Recipe adapted from Craft LA

Makes 2 servings

- 1 cup diced watermelon, seeds removed
- 8 ounces fresh mozzarella, sliced
- Salt and pepper
- 2 tablespoons aged balsamic vinegar
- 2 tablespoons extra-virgin olive oil
- ½ cup purslane leaves (from about four small bunches), washed
- 1 tablespoon fresh lemon juice

Place the watermelon and mozzarella on a serving platter. Season with salt and pepper and drizzle with the vinegar and 1 tablespoon of olive oil. Dress the purslane with the lemon juice and the remaining olive oil and season with salt and pepper. Sprinkle the purslane on top of the watermelon and mozzarella and serve.