



## Spicy Watermelon & Tomato Salad

Yield: 8 portions

3 c.	Watermelon, peeled and cut in 1/2" chunks
1-1/2 c.	Grape or Cherry Tomatoes (yellow and/or red), halved
¼ c.	Red Wine Vinegar
¼ c.	Olive Oil
3 Tbsp.	Sriracha Chili Sauce
1 Tbsp.	Honey
¼ c.	Fresh Basil, julienne
T.T	Salt & Freshly Ground Pepper

1. Spread cut watermelon and tomatoes on paper towels to remove moisture. Transfer to a large bowl.
2. Whisk vinegar, oil, chili sauce and honey in a small bowl until combined. Pour over watermelon mixture.
3. Season with basil, salt and pepper. Toss to coat.