



Watermelon Bites

Ingredients:

- 1 small watermelon
- 1 goat cheese log
- 1 bunch of parsley - minced
- 1 bunch mint - minced
- 1 bunch of sage - minced
- 1 bunch of oregano - minced
- Salt and Pepper

Garnish:

- 1 jalapeño sliced thin
- 1 bunch of basil sliced thin

Equipment Needed:

- 1 chef knife
- 1 large bowl
- 1 platter

Let's Cook!

1. Cut the watermelon into equal size squares.
2. Break apart the goat cheese into a bowl and mix in minced herbs except basil. Place watermelon squares on plate and top with 1/2 teaspoon of cheese mixture.
3. Garnish with jalapeño slice and sliced basil.
4. Sprinkle salt and pepper over watermelon bites.
5. Enjoy!

