

Grilled Shrimp, Watermelon and Feta Salad



Recipe courtesy of Food Network Kitchen

This beautiful summer meal comes together in only 30 minutes. Garlicky shrimp and toast take just a few minutes to cook on the grill; the watermelon salad is a cool, crisp take on Greek salad. ...

Level: Easy

Total: 30 min

(includes marinating time)

Active: 25 min

Yield: 4 servings

Ingredients:

- 1 pound large peeled and deveined shrimp, tails removed
- 2 teaspoons dried oregano
- 1/4 teaspoon crushed red pepper flakes
- 2 large cloves garlic, 1 grated, 1 halved
- Zest and juice of 1 lemon
- 1/2 cup extra-virgin olive oil, plus more for oiling the grill grates
- 1/2 medium watermelon (about 3 pounds), rind removed, cut into 1-inch cubes (about 6 cups), chilled
- 1 garden cucumber (about 8 ounces), peeled, quartered lengthwise and cut into 1-inch pieces
- One 4-ounce block feta, cut into 1/4-inch cubes
- 1/2 cup pitted kalamata olives, halved
- 1/2 cup fresh mint leaves, torn into large pieces, optional
- 1/2 baguette
- Kosher salt and freshly ground black pepper

Directions:

Special equipment: Four 12-inch wooden skewers



- 1** Put the shrimp in a large resealable plastic bag. Add the oregano, crushed red pepper, grated garlic, lemon zest and juice and 2 tablespoons of the olive oil. Seal the bag tightly and use your hands to lightly massage the marinade into the shrimp. Marinate for 15 minutes at room temperature.
- 2** Prepare a grill or grill pan for high heat; lightly oil the grill grates or pan. Soak the skewers in cold water.
- 3** Put the watermelon and cucumber in a mixing bowl. Put the feta and olives on top. If using the mint, scatter most of it over the watermelon mixture. Do not mix.
- 4** Thread about 5 shrimp on each skewer. Halve the baguette piece lengthwise, then cut the pieces in half crosswise so you have 4 pieces. Brush the cut sides of the baguette with 2 tablespoons of the oil and sprinkle with salt and pepper. Put the bread cut-side down on the grill along with the shrimp. Grill the shrimp until lightly charred in spots on both sides and just cooked through, 1 to 2 minutes per side. Grill the bread until lightly charred, about 2 minutes. Remove the shrimp and bread to a plate.
- 5** Lightly rub the cut sides of the halved garlic onto the hot bread. Put 1 piece of bread on each of 4 serving plates.
- 6** Add the remaining 1/4 cup olive oil and a large pinch of salt and pepper to the salad, gently stir to combine and divide among the plates. Top each serving of salad with a shrimp skewer. Garnish with the remaining mint if using and serve immediately.

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