cucumber and watermelon salad cups

prep time:
10

featured product:
little gems

little gems make the perfect little edible serving cups for a cucumber watermelon salad! cilantro and lime juice add a boost of flavor cut with some yummy crumbled ricotta. this is a great appetizer or snack for the kiddos, all the little gems in your life!

ingredients

4 servings

1 package **organicgirl? little gems** ?
4 cups ½" watermelon cubes
1 English cucumber, cut lengthwise into quarters, then thinly sliced crosswise
? cup chopped cilantro
1-2 serrano peppers, to taste, thinly sliced
3 tablespoons fresh lime juice
2 tablespoons extra-virgin olive oil
½ teaspoon fine sea salt
? cup crumbled ricotta salata

substitutions

? *substitute with* **romaine heart leaves**

directions

1. in a large bowl toss to combine watermelon, cucumber, cilantro, peppers, lime juice, oil, and salt.

2. lay little gem leaves on a platter and fill with watermelon mixture. sprinkle with ricotta.