

Foodnity Recipes

Watermelon Feta Skewers – Fresh Summer Appetizer

15 min
Prep time

15 min
Total time

4
Servings

Easy
Difficulty

Mediterranean
Cuisine

Ingredients

Main Ingredients

- [ ] 4 cups watermelon, cut into 1-inch cubes
- [ ] 1 cup feta cheese, crumbled
- [ ] 12 fresh mint leaves
- [ ] 2 tbsp olive oil
- [ ] 1 tbsp fresh lime juice
- [ ] 1 tsp honey (optional)
- [ ] Wooden skewers, soaked

Instructions

1. Wash and cube the watermelon, then pat the pieces dry with a paper towel.
2. In a bowl, gently toss the watermelon cubes with olive oil and lime juice; set aside.
3. Thread a watermelon cube, a small mound of feta, and a mint leaf onto each skewer, repeating until all ingredients are used.
4. Arrange the skewers on a chilled platter, drizzle with honey if desired, and finish with a pinch of black pepper.
5. Serve immediately, allowing guests to enjoy the cool contrast of fruit and cheese.

Nutrition per serving

120 kcal	4 g	10 g	8 g
Calories	Protein	Carbs	Fat

Tips & notes

- If the watermelon releases too much juice, lightly pat it again before assembling.
- For extra zing, sprinkle a pinch of smoked paprika over the finished skewers.
- Keep the platter chilled to maintain fruit firmness during warm weather.