



Makes 5 cups
Preparation Time: 15 minutes

INGREDIENTS:

1 stalk lemongrass (tough outer leaves removed), finely chopped (see tip)

1 tablespoon coconut aminos

1 tablespoon nori flakes

2 teaspoons dulse flakes

1 teaspoon lime zest

1 clove garlic, minced

½ teaspoon grated fresh ginger

3 cups 1-inch cubes watermelon (preferably Crimson Sweet variety)

1½ cups sliced cucumber

1 cup peeled and chopped papaya

½ cup pomegranate arils

½ cup thinly sliced radish

1 tablespoon crumbled dried oyster mushrooms

½ teaspoon chopped fresh cilantro

½ teaspoon chopped fresh mint

Tropical Fruit Salad with Ginger-Lime Dressing

When Chef Troy Levy was growing up in the hills of Glengoffe, Jamaica, he kept cool by eating water-packed fruits and vegetables, which inspired this stunning tropical fruit salad. Sweet **watermelon** combines with juicy papaya, crisp cucumber, and tangy pomegranate seeds to create a drip-down-your-chin-delicious salad that'll wow any crowd. A lemongrass-infused ginger-lime dressing lends bright flavor, with nori flakes and dulse flakes and crumbled dried oyster mushrooms adding salty and umami notes that complement the sweet fruit. Round things out with fresh herbs and peppery radishes. Use the sweetest, juiciest watermelon you can find for this refreshing salad!

Tip: A simple way to chop lemongrass is with a small food processor. Just be sure to remove the tough outer leaves first.

For more inspiration, check out these tasty ideas:

- [Ginger-Lime Watermelon Salad](#)
- [Grilled Watermelon and Honeydew Salad](#)
- [Rainbow Fruit Salad Platter with Citrus Drizzle](#)
- [Summer Fruit Salsa with Melons and Jicama](#)

By Chef Troy Levy

- 1** For dressing, in a jar combine the first seven ingredients (through ginger). Add lid; shake well.
- 2** In a large bowl combine the next seven ingredients (through cilantro). Add dressing; toss to coat. Garnish with mint.