

**Tomato Salad with Watermelon, Toasted Cashews, Chèvre, and Lemon-Agave Vinaigrette**  
**Makes One Serving**

*Lemon-Agave Vinaigrette:*

2 tablespoons grapeseed oil  
½ tablespoon lemon juice  
¾ teaspoon light agave syrup  
¾ teaspoon white wine vinegar  
Kosher salt, to taste

1 large, ripe tomato (red or yellow), quartered  
1/2 cup diced watermelon (you can also scoop the melon into balls)  
3 basil leaves  
1/4 cup toasted cashews, lightly chopped  
¼ cup chèvre (preferably local), crumbled

To make the Lemon-Agave Vinaigrette, whisk together the, lemon juice, agave syrup, white wine vinegar, a generous pinch of salt in a small bowl and slowly drizzled the grapeseed oil while whisking. Taste and adjust seasonings as desired.

To make the salad, arrange the tomato, watermelon, and the basil leaves on a plate, drizzle with the Lemon-Agave Vinaigrette, and then top the salad with the cashews and chèvre.

Calories per serving: 344