

# Grilled Watermelon Steak

This unique dish transforms watermelon into a savory delight with a smoky finish. Grilled to perfection, it's served with a drizzle of balsamic glaze and a sprinkle of feta cheese, making it a refreshing and unexpected main dish.



Main Dish

**15 min**

Total time

**easy**

Difficulty

**120**

kcal / serving

## Ingredients

- 1 large slice of watermelon (about 1 inch thick)
- 1 tablespoon olive oil
- Salt and pepper, to taste
- 1 tablespoon balsamic glaze
- 2 tablespoons crumbled feta cheese
- Fresh mint leaves, for garnish

## Steps

- 1 Preheat your grill or grill pan over medium-high heat.
- 2 Brush the watermelon slice with olive oil on both sides and season with salt and pepper.
- 3 Place the watermelon on the grill and cook for about 3-4 minutes on each side, or until grill marks form and the watermelon is heated through.
- 4 Remove from the grill and drizzle with balsamic glaze.
- 5 Sprinkle crumbled feta cheese over the top and garnish with fresh mint leaves.
- 6 Serve immediately and enjoy your refreshing grilled watermelon steak!