

Tropical Cheese & Fruit Salad

This refreshing Tropical Cheese & Fruit Salad combines the sweetness of ripe bananas and juicy watermelon with the creaminess of cheese, creating a delightful balance of flavors. It's perfect as a light main dish or a unique appetizer.



Main Dish

15 min

Total time

easy

Difficulty

300

kcal / serving

Ingredients

- 1 ripe banana
- 100g soft cheese (like cream cheese or goat cheese)
- 150g watermelon, cubed
- 1 tablespoon honey (optional)
- Fresh mint leaves for garnish

Steps

- 1 Begin by slicing the banana into thin rounds.
- 2 Cut the watermelon into bite-sized cubes.
- 3 In a bowl, combine the banana slices and watermelon cubes.
- 4 Gently fold in the soft cheese until the fruits are well coated.
- 5 If desired, drizzle honey on top for added sweetness.
- 6 Serve chilled, garnished with fresh mint leaves.