**Thai Cucumber Basil and Watermelon Salad**

**Serves Four**

**Ingredients**

* 1 tablespoon soy sauce *(gluten-free if needed)*
* 1 small garlic clove, minced
* ½ teaspoon minced ginger
* 2 teaspoons fresh lime juice
* 2 teaspoons rice vinegar
* 3 cups watermelon, deseeded and cut into cubes or melon balls
* 1 English cucumber, chopped into ¼-inch pieces (about 2 cups)
* 1 or 2 peaches, diced *(optional to use mango)*
* ½ serrano pepper, thinly sliced *(optional, creates heat!)*
* ¼ cup chopped cilantro
* ¼ cup sliced basil
* ¼ cup salted peanuts, crushed and toasted *(optional: sesame seeds for a “nut-free dish).*

**Instructions**

1. In a large bowl, whisk together the soy sauce, garlic, ginger, lime juice, and rice vinegar.
2. Add the watermelon, cucumber, mango, serrano pepper, cilantro, and basil. Chill for 30 minutes. Drain the excess liquid before serving.
3. Serve with the crushed peanuts on top of the salad.

*Recipe adapted from Love & Lemons*