**Juicy Watermelon Salad Recipe**

8 cups cubed seedless watermelon (about 1 medium)  
1 small red onion, cut into rings  
1 cup coarsely chopped macadamia nuts or slivered almonds, toasted  
1 cup fresh arugula or baby spinach  
1/3 cup balsamic vinaigrette  
3 tablespoons canola oil  
Watermelon slices, optional  
1 cup (4 ounces) crumbled blue cheese

In a large bowl, combine watermelon and onion; cover and refrigerate until cold, about 30 minutes.   
Just before serving, add macadamia nuts and arugula to watermelon mixture.   
In a small bowl, whisk vinaigrette and oil; drizzle over salad and toss to coat. Serve over sliced watermelon, if desired. Sprinkle with cheese. Yield: 10 servings.

Editor's Note: To toast nuts, bake in a shallow pan in a 350° oven for 5-10 minutes or cook in a skillet over low heat until lightly browned, stirring occasionally.

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