



## *Watermelon salad and balsamic sauce*

*Preparation time: 10 minutes | Cooking time: 20 minutes | Ready in 30 minutes*

*For about 4 people*

*Ingredients :*

- 1/4 of a small watermelon
- 225ml balsamic vinegar
- 2 chicken breasts / *Vegan Option: flavoured tofu (thyme, tomatoes...)*
- 150-200g young baby of spinach
- 60g fresh sheep's cheese
- 35g finely chopped almonds
- 1 tablespoon olive oil
- herbes de Provence



*Preparation:*

- 1/ Pour the balsamic vinegar into a small saucepan and bring it to boil.
- 2/ Lower the cooking temperature and simmer for 15-20 minutes, until the mixture becomes syrupy.
- 3/ Cut the chicken breasts into pieces. Cook them in a frying pan with olive oil and Provence herbs and stop cooking as soon as they are golden. Let it cool down.
- 4/ Cut the watermelon and fresh sheep's milk cheese into cubes.
- 5/ In a bowl, put the spinach leaves, watermelon and cheese pieces, chicken.
- 6/ Pour the balsamic sauce and sprinkle with almond pieces.

**Tip:** *If you don't have time to cook the sauce, a simple balsamic vinaigrette will be perfect.*

*Bon appétit!*

*Krystalife*