

Grilled Watermelon Pizza

Grilled Watermelon Pizza



From Taste of Home Magazine

Serves 8, Serving size 1 wedge

2 points per wedge on all plans

- 8 wedges seedless watermelon, about 1 inch thick
- 1 cup grape, cherry tomatoes, sliced
- 1 cup baby arugula
- 1/2 cup fresh blueberries
- 1/3 cup crumbled feta cheese
- 1 Tbsp olive oil
- 1/8 tsp kosher salt
- 1/8 tsp coarsely ground pepper
- 1 Tbsp balsamic glaze

1. Grill watermelon, covered, on a greased grill rack over medium-high direct heat until seared, about 5-6 minutes per side. Remove from heat; transfer to platter; chill for about an hour
2. To serve, top chilled watermelon with tomatoes, arugula, blueberries and feta. Drizzle with olive oil, season with salt and pepper. Drizzle with balsamic glaze.

Side Dish

Fruit

