Lemon and Ginger Fruit Salad

yield: 6 servings

Ingredients:
- 1/2 each Honeydew melon
- 1/2 each Small seedless watermelon
- 2 cups Strawberries
- 1 cup Blueberries
- 1 cup Mini mozzarella balls
- 1 cup Mint leaves, loosely packed
- 2 TBSP Olive oil
- 1 TBSP Lemon juice
- 1 tsp Ginger, grated or minced
- 1/2 tsp Honey
- Pinch Salt & pepper

Instructions:
1. Wash and dry berries. Chop melon and watermelon into 1-2 inch pieces. Slice strawberries.
2. Add fruit, mozzarella balls, and mint leaves to a large bowl or serving platter.
3. In a small jar, shake together olive oil, lemon juice, ginger, honey, and pinch of salt and pepper.
4. Drizzle dressing over the top of fruit mixture, toss gently, and serve.

Nutritional Information: 184 Cals, Carbs 16 g, Fiber 2g, Protein 8g, Fat 10g, Sodium 199mg, Vitamin C 49% DV, Vitamin A 11% DV, Calcium 17% DV