Stacked Watermelon Bites

- 1 small seedless watermelon, chilled
- 1 small block of asiago cheese
- 1 jar of Elki Artichoke Lemon Pesto
- 1. Start with a chilled seedless watermelon. (We found that serving the watermelon chilled and the pesto at room temp, was a nice balance)
- 2. Slice watermelon into cubes (for stacking) or wedges (for bites).
- 3. Layer with thin slices of asiago cheese.
- 4. Top with the pesto.
- 5. Garnish with a basil leaf or continue layering to your desired height for a salad stack.