

RECIPE | MELONS



CANDIED WALNUT MELON SALAD



PURE-FLAVOR.COM

CANDIED WALNUT MELON SALAD

Recipe created by *Laura Ashley Johnson*



25 min

10 min
PREP.

15 min
COOKING



4



easy

INGREDIENTS

For the salad:

- 1** Pure Flavor® Solara® Mini Melon
- 2** heads butter lettuce, chopped
- 2 oz** goat cheese, crumbled
- 1 cup** blackberries, halved
- 3 tbsp** olive oil
- 2 tbsp** balsamic drizzle
- ¼ tsp** salt
- ¼ tsp** black pepper
- Fried chicken, optional

For the candied walnuts:

- 1** egg white
- 1 cup** walnut pieces
- ¼ cup** sugar
- 1 tbsp** butter, melted
- ¼ tsp** cinnamon

DIRECTIONS

- 1** In a medium bowl, whisk together butter, egg white, sugar, and cinnamon. Stir in walnuts until all the pieces are coated well. Pour in an aluminum foil-lined air fryer basket. Air fry at 300°F for 15 minutes, stirring every 5 minutes.
- 2** Halve the melon, scoop out the seeds, and remove the skin. Slice melon into 1-inch pieces.
- 3** In a medium bowl, add lettuce, olive oil, salt and pepper. Toss to coat well.
- 4** Top with melon slices, blackberries, cheese, candied walnuts, balsamic glaze, and optional fried chicken.