



RECIPE | MELONS

CANDIED WALNUT MELON SALAD



10 min
PREP



4



easy

25 min

15 min
COOKING

INGREDIENTS

Recipe created by *Laura Ashley Johnson*

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.