

## **INGREDIENTS**

## For the salad:

2 Pure Flavor® Solara® Melons

1 Dry Pint Pure Flavor® Sangria® Medley Tomatoes, halved

2 ears of corn, shucked and charred

1 butternut squash, spiralized

1 tbsp parsley, chopped

1 tsp mint, chopped

1/2 tsp thyme, chopped

salt and pepper to taste

lemon, for garnish

## For the dressing:

1 small shallot, minced

1 lemon, juiced

1/2 cup olive oil

3 tsp maple syrup

salt and pepper to taste



## **DIRECTIONS**

- Halve melons and scoop out the seeds. Using a melon baller or spoon, scoop out flesh, chop one melon and wedge the other melon.
- In a blender, blend dressing ingredients until smooth and set aside.
- In a medium bowl, add chopped melon, tomatoes, squash, corn, parsley, mint, thyme, and drizzle with dressing.
- On a serving plate, place the melon wedges, top with melon mixture and garnish as desired. Enjoy!











