

RECIPE | MELONS

MELON AHI TUNA SALAD



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INGREDIENTS

- 1 Pure Flavor® Alonna™ Canary Melon, cut into cubes
- 1 Pure Flavor® Long English Cucumber, thinly sliced
- 1 lb sushi-grade tuna
- 2 ½ **tbsp** soy sauce
- 1 **tbsp** grapeseed oil
- 1 **tbsp** sesame oil
- 3 **tsp** fresh lime juice
- 1 **tsp** honey

- 1 **tsp** garlic, minced
- ½ **tsp** fresh ginger, minced
- ¼ **tsp** red pepper flakes, divided
- Shallot, thinly sliced, for garnish
- Cilantro, for garnish

DIRECTIONS

- 1 With a sharp knife, trim away any skin from the tuna fillet. Cut the tuna into ¼-inch cubes and place in a bowl.
- 2 In a medium bowl whisk soy sauce, lime juice, grapeseed oil, sesame oil, honey, garlic, ginger, and 1/8 teaspoon of red pepper flakes.
- 3 Pour over tuna and marinate for at least 50 minutes in the refrigerator.
- 4 To serve, arrange tuna, melon, and rolled cucumbers slices onto a platter.
- 5 Garnish with shallots, cilantro, and remaining red pepper flakes.



60 min

60 min
PREP.

0 min
COOKING



4



easy