



RECIPE | MELONS

MELON AHI TUNA



60 min
PREP.



4



easy

60 min

0 min
COOKING



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.

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