

RECIPE | MELONS

MELON CRAB STACK



PURE-FLAVOR.COM

MELON CRAB STACK

Recipe created by *Joy Monnerjahn*



35 min

25 min | **10 min**
PREP. | COOKING



4



medium

INGREDIENTS

- 2 Pure Flavor® Solara® Melons
- 1 Pure Flavor® Beefsteak Tomato, diced
- 2 cups shrimp, peeled, deveined, and chopped
- 1 cup jumbo lump crab meat
- ¼ cup parsley
- 3 tbsp lime juice, divided
- 3 tbsp lemon juice, divided

- 1 tbsp seafood boil seasoning
- 1 tsp Cajun seasoning, divided
- Lemon slices for garnish
- Lime slices for garnish

DIRECTIONS

- 1 Bring a large pot of water to boil. Add parsley, seafood boil seasoning, 1 tablespoon lemon juice and shrimp. Cook until pink and allow to cool.
- 2 Cut melons in half and scoop out the seeds. Cut into slices, remove skin, and set aside.
- 3 In a small bowl, add tomatoes, 1 tablespoon of both lemon and lime juice and set aside.
- 4 In another small bowl, add crab meat, 1 tablespoon of both lemon and lime juice and Cajun seasoning.
- 5 Sprinkle Cajun seasoning and remaining lime juice on top of cooled shrimp.
- 6 To assemble, place a ring mold on square of parchment paper and place melon slices as the bottom layer. Next, layer crab meat, then tomatoes, shrimp and top with melons. Gently press all into ring mold to set.
- 7 To serve, gently lift ring mold and garnish with lemon or lime slices.

Pro-tip: Parchment paper can help you transfer to your serving plate.