

RECIPE | MELONS



MELON CUCUMBER SHRIMP TACOS



PURE-FLAVOR.COM

MELON CUCUMBER SHRIMP TACOS

Recipe created by *Laura Ashley Johnson*



20 min

10 min
PREP.

10 min
COOKING



4



easy

INGREDIENTS

For the salsa:

- 1** Pure Flavor® Solara® Mini Melon
- 1** Pure Flavor® Long English Cucumber, diced
- 1** jalapeno, halved and sliced
- 1** lime, zested and juiced
- ½ cup** cilantro, chopped
- ½ cup** red onion, finely chopped
- ½ tsp** salt

For the tacos:

- 1 lb** shrimp, peeled and deveined
- 8** corn tortillas
- 1** lemon, zested and juiced
- 1** lime, zested and juiced
- ¼ cup** olive oil
- 1 tsp** salt

- ½ tsp** garlic powder
- ½ tsp** chipotle chili powder
- ½ tsp** paprika
- ½ tsp** cumin
- Cotija cheese, for garnish

DIRECTIONS

- 1** Add the shrimp, garlic powder, chipotle chili powder, paprika, cumin, salt, olive oil, and lemon and lime juices and zests to a mixing bowl and toss well.
- 2** Heat a skillet on medium-high heat and cook the shrimp for 3 minutes per side or until slightly pink.
- 3** Cut the melon in half and remove the seeds. Scoop out the flesh, dice the melon and set the melon bowls aside leaving the outer layer intact.
- 4** In a mixing bowl, combine all salsa ingredients together and transfer to melon bowls.
- 5** In skillet, toast tortillas on both sides to desired crispiness. To serve, fill each tortilla with shrimp, salsa, and garnish with cheese.

Pro Tip: Allow the shrimp to marinate for 30 minutes for optimal flavor.