



RECIPE | MELONS

MELON CUCUMBER SHRIMP TACOS



10 min
PREP.



4



easy

20 min

10 min
COOKING



INGREDIENTS

Recipe created by *Laura Ashley Johnson*

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.

