

RECIPE | MELONS

# MELON SHRIMP SALAD



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## INGREDIENTS

- 2 Pure Flavor® Solara® Mini Melons, cubed
- 1 lb jumbo shrimp, cleaned and deveined
- 1 white pearl onion, finely chopped
- 1 lime, zested
- 8 oz feta, crumbled
- 1¼ cup spring mix
- ¼ cup extra-virgin olive oil, divided
- ¼ cup fresh mint, thinly sliced

- 1 tbsp cracked coriander seeds
- 3 tsp lime juice, divided
- Salt and pepper, to taste

## DIRECTIONS

- 1 Season shrimp lightly with salt.
- 2 In a large pan, heat 2 tablespoons of olive oil over medium-high heat. Add the shrimp and cook on one side until pink, about 1 minute. Flip and add the onion, lime zest, and 1 teaspoon of lime juice. Turn the heat to medium and cook until pink, about 1 minute.
- 3 In a large bowl, whisk together remaining oil and lime juice. Season to taste with salt and pepper. Toss the spring mix and the melon in the vinaigrette.
- 4 To serve, divide salad mixture to plates and top with shrimp, feta, mint, and coriander seeds.



13 min

10 min  
PREP.

3 min  
COOKING



4



easy