



RECIPE | MELONS

MELON SHRIMP SALAD



10 min
PREP.



4



easy

13 min

3 min
COOKING



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
1 ¼ 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.