



RECIPE | MELONS

MELON TOMATO GAZPACHO




15 min

10 min
PREP.
5 min
COOKING


4


easy

INGREDIENTS

2 Pure Flavor® Solara® Mini Melons
1 **dry pint** Pure Flavor® Sangria® Medley Tomatoes
1 Pure Flavor® Long English Cucumber, roughly chopped
4 slices coppa di Parma
3 green onions, thinly sliced
3 garlic cloves, minced
4 **tbsp** olive oil
3 ½ **tbsp** apple cider vinegar
Red pepper flakes, to taste
Salt and pepper, to taste



DIRECTIONS

- 1 Cut top off melon, leaving ¾ of the melon intact. Using a spoon, scoop out flesh, remove seeds and set melons shells aside.
- 2 Place melon, tomatoes, and garlic in a blender and blend until smooth.
- 3 Add the apple cider vinegar, olive oil, red pepper flakes and season with salt and pepper, to taste. Blend again until smooth.
- 4 Cover and refrigerate until ready to serve.
- 5 Heat a non-stick frying pan over medium heat. Add the coppa di Parma slices and cook until crisp. Crumble into small pieces.
- 6 Spoon gazpacho into melon bowls and top with cucumber, green onions, and coppa di Parma to serve.

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