

RECIPE | MELONS



MELON AND PEACH CAPRESE SALAD



PURE-FLAVOR.COM

MELON AND PEACH CAPRESE SALAD



15 min

15 min
PREP.

0 min
COOKING



4



easy

INGREDIENTS

- 2** Pure Flavor® Solara® Melons, sliced
- 1 dry pint** Pure Flavor® Azuca Red Cherry Tomatoes, halved
- 2** peaches, sliced into wedges
- 8** slices prosciutto
- 8 oz** fresh mozzarella
- ¼ cup** basil leaves

- 1 tbsp** lemon juice
- 1 tbsp** olive oil
- 2 tsp** honey
- 1 tsp** Dijon mustard
- 1** sprig of thyme
- Salt and pepper, to taste

DIRECTIONS

- 1** Arrange tomatoes on serving board. Season with salt and pepper.
- 2** Wrap peaches and melon in prosciutto - you should use about half a slice per fruit slice. Arrange peaches and melon around tomatoes.
- 3** Gently tear the fresh mozzarella and nestle the mozzarella around the tomatoes, melon, and peaches. Tuck basil leaves in where you can and sprinkle thyme on top.
- 4** In a small bowl, whisk together lemon juice, Dijon, and honey. Slowly whisk in olive oil. Drizzle the vinaigrette on top of the board. Serve!