

RECIPE | MELONS

# MELON & TOMATO SAUCE PASTA



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## INGREDIENTS

- 2 Pure Flavor® Oronai™ Sweet Charentais Melons
- 1 **dry pint** Pure Flavor® Cloud 9® Bite-Sized Fruity Tomatoes, halved
- 1 yellow onion, diced
- 1 **lb** linguine noodles
- ½ **cup** fresh basil, finely chopped & divided
- 2 **tbsp** fresh thyme leaves
- 2 **tbsp** olive oil
- 1 **tbsp** red wine vinegar
- Salt & pepper, to taste

## DIRECTIONS

- 1 Halve the melon and scoop out the seeds. Using a spoon or melon baller, scoop out the flesh into small melon balls and set melon bowls aside.
- 2 Heat oil in pan. Sauté onion, then add tomatoes and gently crush. Simmer for 5 minutes.
- 3 Add in melon, ¼ cup basil, thyme, and vinegar until heated through. Season with salt and pepper to taste.
- 4 Cook pasta noodles as per package instructions, reserving 1 cup of pasta water.
- 5 Mix pasta in with the sauce and add pasta water as desired.
- 6 Garnish with remaining basil and serve.

Pro Tip: Serve pasta in the melon bowls for an extraordinary plating.



20 min

5 min  
PREP.

15 min  
COOKING



4



easy