



## RECIPE | MELONS

# MELON & TOMATO SAUCE PASTA



20 min

5 min  
PREP.

15 min  
COOKING



4



easy

## 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

**1/3 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, 1/4 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.