

RECIPE | MELONS



MELON & WATERMELON RADISH SALAD

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MELON & WATERMELON RADISH SALAD

Recipe created by *Elizabeth Jordan-Flight*



15 min

15 min
PREP.

0 min
COOKING



4



easy

INGREDIENTS

- 1 Pure Flavor® Solara® Mini Melon
- 1 Pure Flavor® Long English Cucumber, thinly sliced
- 1 watermelon radish, thinly sliced
- 1 lime, juiced
- 2 oz goat cheese, crumbled
- ¼ cup mint leaves, chopped

- 2 tbsp extra virgin olive oil
- ½ tbsp honey
- Salt and pepper, to taste
- Microgreens, optional for garnish
- Serrano peppers, thinly sliced, optional for garnish
- Flaky sea salt, optional for garnish

DIRECTIONS

- 1 Halve melon, scoop out the seeds. Using a spoon, scoop out the flesh and cut the scooped melon into wedges.
- 2 In a mason jar combine olive oil, lime juice, honey, mint, salt, and pepper. Place a lid on the jar and shake until well combined. Set aside.
- 3 To serve, arrange the melon, radish, and cucumber on a large platter and top with goat cheese.
- 4 Drizzle the dressing over the salad and garnish with flaky sea salt, serrano peppers and microgreens if desired. Serve and enjoy!

Pro-tip: Use a mandolin to thinly slice the cucumber and watermelon radish.