



RECIPE | MELONS

MELON & WATERMELON RADISH SALAD



15 min
PREP



4



easy

15 min

0 min
COOKING

INGREDIENTS

Recipe created by *Elizabeth Jordan-Flight*

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.