RECIPE | MELONS









MAPLE LIME MELON NOODLE BOWL

2 Pure Flavor[∞] Alonna[™] Canary Melons, divided 2 limes, divided 1 ear corn 1 cup edamame, cooked ¼ cup feta cheese, crumbled 2 tbsp maple syrup 2 tbsp fresh basil, sliced 1 tbsp fresh mint, sliced 1 tsp olive oil Sea salt, to taste Thai red chili, sliced for garnish

17 min 15 min 2 min PREP. COOKING



easy

1

4

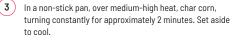
Halve melons and scoop out the seeds. Remove the rinds.



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NGREDIENT

Make noodles out of one melon using a spiralizer tool. Cut the remaining melon into cubes. Set aside.



Divide the spiralized & cubed melon, edamame, feta, basil, and mint between 2 bowls.

- Using a sharp knife cut the kernels off the corn and divide them between the bowls.
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In a mixing bowl, combine the maple syrup, juice from 1 lime, and a pinch of salt, then divide and drizzle between the bowls.



Slice the remaining lime into wedges. Garnish with Thai red chili and lime wedges.