

RECIPE | MELONS



# MELON BREAKFAST TOAST



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# MELON BREAKFAST TOAST



**15 min**

**10 min**  
PREP.

**5 min**  
COOKING



**6**



**easy**

## INGREDIENTS

- 1 Pure Flavor® Alonna™ Canary Melon
- 1 French loaf
- ¼ **cup** goat cheese
- ¼ **cup** cream cheese, at room temperature
- 2 **tbsp** lemon juice
- 2 **tbsp** chia seeds
- 4 **tsp** honey
- 1 **tsp** lemon zest

- ¼ **tsp** sea salt, divided
- Olive oil spray
- Fresh basil leaves, for garnish

## DIRECTIONS

- 1 Preheat oven to broil.
- 2 Halve melon and scoop out the seeds. Cut into quarters, remove the rind, and thinly slice.
- 3 Slice bread into half-inch thick slices. Place on a baking sheet and spray lightly with olive oil. Toast bread under the broiler until golden.
- 4 Blend together goat cheese, cream cheese, chia seeds, lemon zest, lemon juice, and half of the salt. Set aside.
- 5 Spread cheese mixture evenly over each toast; top with melon slices.
- 6 Sprinkle with remaining salt, drizzle with honey, and garnish with basil.