

RECIPE | MELONS

SALMON WITH MELON SALAD



PURE-FLAVOR.COM

SALMON WITH MELON SALAD



35 min

25 min | **10 min**
PREP. | COOKING



4



easy

INGREDIENTS

For the salad:

- 1 Pure Flavor® Solara™ Melon, cubed
- 1 cantaloupe, cubed
- ¼ **cup** cilantro, finely chopped
- 1 lime, juiced
- 2 **tbsp** mint, finely chopped
- 1 jalapeño, seeded & finely chopped
- Salt & pepper, to taste

For the salmon:

- 4 salmon fillets
- 2 **tbsp** ginger, peeled and grated
- 2 **tsp** olive oil
- 2 **tsp** curry powder
- Salt & pepper, to taste
- 1 lime, wedged, for garnish

DIRECTIONS

- 1 In medium bowl, combine melon, cantaloupe, cilantro, mint, jalapeño, lime juice, salt, and pepper. Mix well and set aside.
- 2 In small bowl, stir together ginger, curry powder, salt, and pepper. Spread mixture evenly all-over non-skin side of each fillet.
- 3 In 12-inch nonstick skillet, heat oil on high. Add salmon skin side down and cook for 10 minutes. Place fillet on plate, spoon salsa on top of salmon and garnish with a lime wedge.