



## RECIPE | MELONS

# SALMON WITH MELON SALAD



25 min  
PREP.



4



easy

35 min

10 min  
COOKING



## 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.