

RECIPE | MELONS



# SALTED CARAMEL CHEESE BOARD WITH MELONS

A circular logo with a blue background. The words "pure" and "flavor" are written in a white, lowercase, sans-serif font, with a green leaf icon integrated between the two words. The registered trademark symbol (®) is located to the right of "flavor".

pure  
flavor®



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# SALTED CARAMEL CHEESE BOARD WITH MELONS



20 min

20 min  
PREP.

0 min  
COOKING



4



easy

## INGREDIENTS

- 2 Pure Flavor® Alonna™ Canary Melons
- 8 oz cream cheese, room temperature
- ½ cup caramel sauce, divided
- 2 tbsp pecans, chopped
- 2 tbsp pomegranate arils
- 2 tbsp semi-sweet chocolate chips, chopped
- Sea salt, to taste
- Fresh mint, for garnish

## DIRECTIONS

- 1 Halve melons and scoop out the seeds. Cut into quarters, remove the rind, and slice into wedges.
- 2 Mix the cream cheese and half of the caramel sauce in a small bowl until well combined.
- 3 Spread the cream cheese mixture across a board in a thin layer with a butter knife.
- 4 Arrange melon wedges around the edge of the board.
- 5 Sprinkle with pecans, pomegranate arils, chocolate, and sea salt.
- 6 Drizzle with remaining caramel sauce and garnish with mint.