



RECIPE | MELONS

SMOKED SALMON WRAPPED MELON



15 min

15 min
PREP.



4



easy

0 min
COOKING

INGREDIENTS

- 1 Pure Flavor® Alonna™ Canary Melon, cut into cubes
- 2.5 oz smoked salmon slices
- 1 cup baby arugula
- ¼ cup mascarpone cheese
- 2 tbsp lemon juice
- 1 tbsp dill
- Salt & pepper, to taste



DIRECTIONS

- 1 In a small mixing bowl, combine the mascarpone, lemon juice, and dill. Season with salt & pepper to taste.
- 2 Spread a dollop of the cheese mixture on the smoked salmon, then add baby arugula, wrap it around a melon cube, and thread it onto skewers. Continue until skewers are full.