

RECIPE | MELONS

SPICED GRILLED SOLARA®



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15 min

10 min
PREP.

5 min
COOKING



4



easy

INGREDIENTS

- 2** Pure Flavor® Solara® Mini Melons, halved and seeded
- 16 oz** ricotta cheese, drained
- 3 tbsp** honey
- 1 tsp** olive oil
- ½ tsp** cinnamon

- ½ tsp** salt
- Fresh basil sprigs, for garnish
- Amaretti cookies, crushed, for garnish
- Slivered almonds, for garnish
- Honey, for garnish

DIRECTIONS

- 1** Mix ricotta cheese, honey, and cinnamon in a medium bowl, stir until smooth and set aside.
- 2** Preheat grill to medium-high heat.
- 3** Brush the cut sides of the melons with olive oil and sprinkle with salt.
- 4** Place melons cut side down on the hot grill. Close lid cover and grill for 5 minutes or until they are lightly charred.
- 5** Transfer melon halves to a serving plate. Spoon ricotta mixture into the cavity of each melon.
- 6** Drizzle with honey and garnish with almonds, cookies, and basil to serve.