



RECIPE | MELONS

SPICED GRILLED SOLARA®



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
1/3 tsp cinnamon
1/8 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.