

RECIPE | MELONS



SPICED MELON HALLOUMI SKEWERS



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INGREDIENTS

- 1 Pure Flavor® Alonna™ Canary Melon, cut into cubes
- 2 200g blocks halloumi cheese, cut into cubes
- 1 tsp ground coriander
- 1 tsp lemon zest
- 1 tsp cayenne pepper
- ½ tsp ground cinnamon
- Salt, to taste
- Wooden skewers

DIRECTIONS

- 1 Thread the skewers with melon, halloumi, and melon again.
- 2 In a small bowl, mix together the spices & salt, to taste.
- 3 Sprinkle seasoning all over the skewers, pressing to stick.
- 4 Heat a large skillet on medium-high heat.
- 5 Grill the skewers for 2 minutes on each side or until charred and the halloumi starts to soften. Serve immediately.

Pro Tip: Soak 10 wooden skewers in water for 30 minutes or use metal skewers.



15 min

10 min
PREP.

5 min
COOKING



5



easy