

RECIPE | MELONS



# SPICY BACON CASHEW MELON BITES

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## INGREDIENTS

- 1 Pure Flavor® Alonna™ Canary Melon, cut into cubes
- 3 **cloves** garlic, minced
- 1 red Thai chili, finely sliced
- 1 **lb** bacon, cut into pieces
- ½ **cup** cashews, finely chopped
- 1 **tbsp** brown sugar
- Lime, sliced for garnish
- Salt, to taste

## DIRECTIONS

- 1 Cook bacon in a large skillet over medium heat for about 10 minutes or until crisp. Transfer the bacon to a paper towel & pat dry. Remove all but 1 tablespoon of bacon fat from the skillet.
- 2 In the same skillet, cook garlic & Thai chili over medium heat, then add cashews and sauté until lightly toasted. Remove from heat and toss in the bacon, brown sugar, and salt to taste.
- 3 Arrange the melon on a dish, top with the warm crumble, add lime slices for garnish, and serve.



**25 min**

**10 min**  
PREP.

**15 min**  
COOKING



**4**



**easy**