



RECIPE | MELONS

SPICY BACON CASHEW MELON BITES



10 min
PREP

25 min

15 min
COOKING



4



easy

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.

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