

RECIPE | MELONS

SPICY MELON AND CUCUMBER GAZPACHO



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Recipe created by Lynn Polio



INGREDIENTS

- 2 Pure Flavor® Solara® Mini Melons
- 10 oz Pure Flavor® Poco Bites® Cocktail Cucumbers, sliced
- 1 jalapeno pepper, seeded and quartered
- 1 lime, juiced
- 2 **tbsp** olive oil
- 2 **tbsp** fresh mint leaves
- 1 **tbsp** honey
- Jalapeno, sliced, for garnish

DIRECTIONS

- 1 Halve the melons and scoop out the seeds. Using a spoon, scoop out the flesh, cut melon into cubes, and set melon bowls aside.
- 2 Add all ingredients to a blender and blend until smooth.
- 3 Cover and refrigerate until ready to serve.
- 4 Spoon gazpacho into melon bowls and top with jalapeno slices to serve.



10 min

10 min
PREP.

0 min
COOKING



4



easy