



## RECIPE | MELONS

# SPICY SHRIMP & MELON BOWL



20 min

15 min  
PREP.

5 min  
COOKING



2



easy

## INGREDIENTS

Recipe created by Heather England

1 Pure Flavor® Alonna™ Canary Melon  
 1 lime, juiced  
 1 lb shrimp, peeled & deveined  
 1 ¼ cup brown rice, cooked  
 ¼ cup plain Greek yogurt  
 ¼ cup salsa verde  
 ½ cup Pico de Gallo

¼ cup cilantro  
 1 tbsp avocado oil  
 2 tsp chili powder  
 2 tsp cumin  
 2 tsp granulated garlic  
 Salt & pepper, to taste  
 Microgreens, for garnish



## DIRECTIONS

- 1 In a medium bowl, mix together shrimp, chili powder, cumin, garlic, salt & pepper.
- 2 Heat a large skillet over medium-high heat and add oil. Add in shrimp and sear on each side for 2 minutes.
- 3 Halve the melon, scoop out the seeds, and dice into small cubes.
- 4 In a small bowl, whisk yogurt, salsa & lime juice.
- 5 Add rice to a serving bowl. Top with melon, shrimp, Pico de Gallo, and cilantro.
- 6 Garnish with microgreens & serve with salsa verde yogurt sauce.

