

RECIPE | MELONS

SPICY SHRIMP & MELON KABOBS



PURE-FLAVOR.COM

SPICY SHRIMP & MELON KABOBS



INGREDIENTS

- 1 Pure Flavor® Alonna™ Canary Melon, cut into cubes & divided
- 1 red onion, sliced
- 1 garlic clove, minced
- 1 lb raw shrimp, peeled & deveined
- 1 **tbsp** soy sauce
- 1 **tbsp** Sriracha chili sauce
- 1 **tbsp** honey
- ½ **tsp** sea salt

- ¼ **tsp** pepper
- Cilantro, for garnish
- Wooden skewers

DIRECTIONS

- 1 To make the glaze, combine the soy sauce, chili sauce, honey, garlic, and half of the melon cubes in a blender and blend until smooth.
- 2 Bring mixture to a boil in a small saucepan. Cook, uncovered, for 10 minutes, or until mixture is reduced by half.
- 3 Add a melon, onion, and shrimp onto skewer & repeat the process until skewers are full. Brush skewers with glaze.
- 4 Place the skewers on the grill rack over medium heat. Grill, covered, for 4 minutes per side or until shrimp turns pink. Brush with remaining glaze during the last 2 minutes.
- 5 Garnish with cilantro and serve.

Pro Tip: Soak the skewers in water for at least 30 minutes before assembling.



28 min

10 min | **18 min**
PREP. | COOKING



4



easy