

RECIPE | MELONS



# SWEET AND SAVORY HOLIDAY BITES

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Recipe created by *Laura Ashley Johnson*



## INGREDIENTS

- 1 Pure Flavor® Alonna™ Canary Melon, diced
- 3.5 oz brie cheese, cut into ½-inch cubes
- 2 1.9 oz packages phyllo shells
- 1 oz prosciutto, diced
- ½ cup blue cheese, crumbled

- 3 tbsp pomegranate arils
- 2 tbsp basil, thinly sliced
- 2 tbsp honey

## DIRECTIONS

- 1 Preheat oven to 350°F.
- 2 Arrange mini shells on a baking sheet.
- 3 Evenly fill the shells with brie and blue cheese. Bake 10-12 minutes, or until the cheese melts.
- 4 In a small skillet on medium heat, cook the prosciutto until crispy. Transfer to a paper-towel lined plate.
- 5 Transfer the baked tarts to a serving tray. Garnish with prosciutto, melon, pomegranate, basil and honey.



22 min

10 min  
PREP.

12 min  
COOKING



24



easy