



RECIPE | MELONS

SWEET AND SAVORY HOLIDAY BITES



10 min
PREP.



24



easy

22 min

12 min
COOKING



INGREDIENTS

Recipe created by *Laura Ashley Johnson*

- 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
- ⅓ 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.

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