

RECIPE | MELONS



# TROPICAL MELON SALSA WITH PIE CHIPS



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Recipe created by *Lauren Brittain*



**35 min**

**25 min** | **10 min**  
PREP. | COOKING



**6**



**easy**

INGREDIENTS

## For the fruit salsa:

- 2** Pure Flavor® Solara® Mini Melons
- 8** strawberries
- 2** nectarines, peeled and chopped
- 2** golden kiwis
- 2 tbsp** lime juice
- 2 tbsp** honey
- 4** mint leaves, for garnish
- Blueberries, for garnish
- Whipped cream, optional for dipping

## For the pie crust chips:

- 1 cup** pastry flour
- 1 cup** whole wheat flour
- ½ cup** cold coconut oil
- ½ cup** cold vegan butter, cubed
- ⅓ cup** water
- 2 tbsp** stevia
- 1 tsp** cinnamon
- 1 tsp** salt

DIRECTIONS

- 1** Preheat oven to 350°. In a large bowl combine flour, salt, coconut oil and vegan butter. Using a fork, cut the butter and coconut oil into the flour until you have pea sized consistency. Add water and mix well with your hands until you have a ball of dough.
- 2** Flour a flat surface, roll your dough out and cut into thin strips. Transfer your dough strips to a baking sheet and top with cinnamon and stevia. Bake for 10 minutes until slightly golden around the edges.
- 3** Halve the melons and scoop out the seeds. Using a melon baller or spoon, scoop out the flesh and dice into small pieces. Set melon bowls aside.
- 4** Dice your strawberries and kiwis and add to a mixing bowl with melon and remaining fruit salsa ingredients. Mix well and divide the salsa into melon bowl for serving and garnish with mint.
- 5** Place your pie chips and fruit salsa on a plate and serve.