



RECIPE | MELONS

TROPICAL MELON SALSA WITH PIE CHIPS



25 min
PREP.



6



easy

35 min

10 min
COOKING



INGREDIENTS

Recipe created by *Lauren Brittain*

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.