



RECIPE | MELONS

VIETNAMESE HADDOCK MELON SALAD



10 min
PREP.



10



easy

20 min

10 min
COOKING

INGREDIENTS

- 1 Pure Flavor® Alonna™ Canary Melon, julienned
- 4 haddock fillets
- 4 green onions, thinly sliced
- 1 Thai chili, thinly sliced
- ¼ cup cilantro, chopped
- 4 tbsp fresh lime juice, divided
- 2 tbsp olive oil
- 2 tbsp fish sauce
- Salt, to taste
- Crushed peanuts, for garnish



DIRECTIONS

- 1 Heat oil in a large skillet over medium heat. Season with salt, then add fish sauce & 2 tablespoons of lime juice. Cook for 8 minutes, or until cooked and slightly browned.
- 2 Combine the green onions, Thai chili, melon, cilantro, and remaining lime juice in a mixing bowl. Add to skillet and cook for one minute.
- 3 Remove from heat and garnish with peanuts. Serve immediately.