



SPOTLIGHT RECIPE

MELON CEVICHE WITH HONEY BBQ CAULIFLOWER

Nothing says summer like a refreshing melon ceviche with fresh flavors and vibrant colors on a plate!

SERVES 6

INGREDIENTS

- 2 teaspoons sea salt
- 3/4 cup juice, lime, fresh pressed
- 1 cup onions, red, fresh, chopped fine
- 2 teaspoons spice, smoky chili and cumin rub
- 1 tablespoon peppers, chili, jalapeno, fresh, diced
- 1/2 cup cilantro, fresh, chopped
- 1 cup watermelon, fresh, peeled, cubed, 1/2-inch
- 1 cup honeydew melon, fresh, cubed, 1/2-inch
- 1 cup cantaloupe, medium, fresh, cubed

DIRECTIONS

In a mixing bowl combine sea salt, lime juice, red onion, chili rub, and jalapeno. Toss to combine, and then let sit refrigerated for 10 minutes.

Add the cilantro and melons, and lightly toss to combine. Refrigerate until ready to serve.

Side dishes

Honey BBQ Cauliflower
Orange Quinoa Salad

