

# HONEY-MINT MELON

## SALAD



## INGREDIENTS

- 2 cups balled seedless watermelon
- 2 cups balled seedless cantaloupe
- 2 cups balled seedless honeydew
- 3 tablespoons fresh lemon juice
- 3 tablespoons honey
- $\frac{1}{2}$  fresh vanilla bean, sliced open, and flecks scraped out
- Pinch of sea salt
- $\frac{1}{4}$  cup fresh minced mint, plus more for garnish
- Crispy fried prosciutto slices

## DIRECTIONS

- In a large bowl, stir together the watermelon, cantaloupe, and honeydew. Set aside.
- In a small saucepan, combine the lemon juice, honey, vanilla flecks, and sea salt. Warm over low heat until just combined.
- Pour the dressing over the melon mixture, and toss to coat. Add in the mint, and toss again to combine. Top with crispy fried prosciutto slices.
- Refrigerate for at least 30 minutes, but preferably closer to 2 hours before serving.

