

HOT MELON SALAD

Prepared by: Beth McElwain, June 2017

Source: I'm Just Here for the Food

Makes: 4 Side Servings

- 1 ½ tablespoons olive oil
- 1 red onion, sliced Lyonnaise-style
- 2 cups diced assorted melon such as cantaloupe and honeydew
- 1 tablespoon basil, cut into fine chiffonade
- Splash red wine vinegar
- Freshly ground black pepper
- Crumbled feta cheese
- 1 tablespoon pine nuts, toasted in a dry pan over high heat until just browned

Heat the sauté pan and, when hot, add the oil. Add the onion and toss for 30 seconds or until fragrant. Add the melon and toss until halfway cooked, about 2 minutes. Add the basil, vinegar, and pepper and toss for 30 seconds to 1 minute more. If the melon is still too hard, cover and let steam briefly. Remove the pan from the heat and immediately toss in the cheese. Turn out onto a serving platter and garnish with the pine nuts.

Beth's Notes: Weird and good. I would make it again.

