

Melon Carpaccio with Basil, Lime and Pistachio

Prep time:

20 minutes

Yields:

6 servings

Ingredients

- 1 (3-lb) cantaloupe or honeydew, peeled, halved lengthwise and seeded
- 1 teaspoon lime zest
- 1 1/2 teaspoons fresh lime juice
- 1 tablespoon maple syrup
- 1-2 tablespoons thinly sliced basil
- 2 tablepoons ground pistachios
- Himalayan sea salt to taste

Directions

1. Cut each cantaloupe half lengthwise into 3 wedges (6 total). Shave thin slices from seeded side of a melon wedge with vegetable peeler or mandoline. Arrange 4-5slices in a circular pattern to resemble a rose on 1 plate. Repeat with remaining cantaloupe, putting slices from each wedge on separate plates or together on a platter.
2. In a small bowl, mix together lime zest, basil, pistachio and salt.
3. In a separate small bowl, mix together lime juice and maple syrup.
4. Sprinkle pistachio mixture over cantaloupe.
5. Drizzle with maple-lime mixture and serve.