



Total Time: **15 minutes**

Prep Time: **15 minutes**

ingredients (Servings: 6)

1 medium honeydew melon (about 2 lb.)

1 medium cantaloupe (about 2 lb.)

Juice of 1 lime

2 Tablespoons honey

10 mint leaves (chopped)

1

directions

step 1: Cut the honeydew melon in half.

Use a spoon to scoop out the seeds.

step 2: With a melon baller, scoop out as many balls as possible from the flesh of the honeydew melon, leaving the rind behind.

Repeat with the cantaloupe.

step 3: Using a lemon squeezer, squeeze the juice from the lime into a bowl. Add the honey and mint and stir with a wire whisk to combine.

step 4: Add the melon balls to the sauce and stir to combine.

step 5: Serve cold or at room temperature.

2