



CANTALOUPE, WATERMELON, CUCUMBER, AND MOZZARELLA SKEWERS

Categoria: Starter **Tempo di preparazione:** 15 minutes **Difficoltà:** facile 🕒

Ingredienti per 4

- 100 g mozzarella
- 1 cucumber
- 1 small to medium sized watermelon
- 1 cantaloupe melon
- mint leaves, to taste
- 3 tablespoons extra virgin olive oil
- 1 tablespoon lemon juice
- salt, to taste
- pepper, to taste
- red lettuce leaves (garnish)
- half a tomato (garnish)

A delicious and light appetizer. Just perfect to whet your appetite on any occasion.

Difficulty: **easy**

Cost: **low**

Preparation time: **15 minutes**

Serves: **4**

Method

Cut the tips off the cucumber, and then it into thick slices. Open the watermelon and cut into even squares, removing any seeds. Open the melon and cut into the same size squares. Cut the mozzarella into cubes the same size.

Take long wooden skewers and alternate the cubes of melon, cubes of mozzarella, cubes of watermelon, slices of cucumber, and mint leaves.

To make the dressing, take a screw-top jar and add 3 tablespoons of extra virgin olive oil, 1 tablespoon of lemon juice, season with salt and pepper, close the jar tightly and shake vigorously. Then drizzle the dressing over the skewers. Cut a large tomato in half, wash the red lettuce leaves and assemble the dish. Enjoy!

