

Gingered Japanese Watermelon Salad

- 3 cups small cubes of seedless watermelon
- 6 ounces baby spinach leaves, cut into strips
- 3 cups shredded carrots
- 1 cup Japanese-style ginger dressing
- 1 cup toasted sliced almonds

In an 8 x 11 inch serving dish, layer the spinach on the bottom, then the carrots and the watermelon on top. Pour the dressing over the top and sprinkle with almonds. Serve immediately.



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Makes 6 - 8 servings



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Kung Pao Watermelon Shrimp

- 2 cups chopped watermelon
- 2 tablespoons peanut oil
- 6 cloves garlic, sliced
- 2 pounds large shrimp, peeled and cleaned
- 1 cup dry roasted and salted peanuts
- 1 cup prepared Kung Pao sauce

Heat the oil in a large heavy sauté pan or wok over high heat. Sauté the garlic for 30 seconds and then add the shrimp. Stir-fry until the shrimp begin to cook and plump up. Add the peanuts and sauté another 30 seconds. Reduce heat to low and add the sauce. Simmer just until shrimp are cooked. Remove from heat. Stir in watermelon and serve immediately.

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