



Scarlett Wines

2022 ROSÉ

Melon, Burrata & Pistachio Salad

with Mint and Lime

Juicy melon echoes the Rosé's fruit; creamy burrata, toasted nuts and lime bring balance and texture.

Serves 4 | Prep 15 min | No cooking | VEGETARIAN

INGREDIENTS

- 1 small ripe cantaloupe, peeled and cubed
- 8 oz burrata
- 5 oz arugula
- 1 can (15 oz) white beans, drained
- 1/3 cup roasted pistachios
- 1/4 cup torn mint leaves
- 2 tbsp extra-virgin olive oil
- 1 tbsp lime juice; 1 tsp lime zest
- 1/4 tsp kosher salt; pinch of black pepper

DIRECTIONS

1. Whisk oil, lime juice, zest, salt and pepper.
2. Toss arugula and beans with half the dressing; divide among plates.
3. Add melon and tear burrata over the salad.
4. Scatter pistachios and mint; drizzle remaining dressing. Serve immediately with toasted bread.

POUR & SERVE

Serve chilled; no decant needed.