

 Approximately **35 min**

 **512 kcal** p.p.

 **2 persons**

WHAT YOU NEED

- Galia melon: 1 pcs
- Fennel: 1 pcs
- Mint: 10 g
- A package of sliced turkey 300g: 1 pcs
- Lime: 1 pcs
- Peanut butter (45g): 1 pcs

GOOD TO HAVE AT HOME

- Salt
- Pepper
- Olive oil
- Agave syrup or honey

ALLERGENS



MELON FENNEL SALAD WITH SATÉ SKEWERS

INSTRUCTIONS

- Core the melon and cut the flesh with a melon baller or cube with a knife. Wash and finely slice the fennel. Wash the mint, pick the leaves and chop them. Prepare a dressing with olive oil, some lime juice and some agave syrup or honey. Combine fennel, melon and mint on a big plate and drizzle with the dressing.
- Prepare a marinade with peanut butter, 1 tbsp. agave syrup or honey, a squeeze lime juice, salt and pepper. Cover the turkey stripes with the marinade and arrange them on wooden sticks. Heat your grill pan or contact grill instead and grill the turkey skewers until done.

SERVINGS

- Prepare the salad on plates and serve with hot swekers.