

# Cantaloupe, Blueberry, & Blue Cheese Salad

Serves 4 to 8

Use a mild blue cheese, such as Gorgonzola in this recipe. If you don't have a melon baller, cut the melon into 1-inch pieces. Roast the hazelnuts at 350 degrees for 15 minutes for a light roast.

## **Dressing:**

2 teaspoons grated zest and 3 tablespoons juice from 2 limes

1 tablespoon honey

¼ cup finely chopped fresh basil

½ teaspoon pepper

¼ cup extra virgin olive oil

## **Salad:**

2 small cantaloupe melons, halved & seeded

2 cups blueberries

1 cup crumbled blue cheese

½ cup hazelnuts, roasted & chopped

Salt

1. For the dressing: Combine lime juice, lime zest, honey, basil, and pepper in a medium bowl. Gradually whisk in oil.
2. For the salad: Using a 1-inch melon baller, scoop out cantaloupe and transfer melon balls to large bowl. Add blueberries, cheese and hazelnuts. Drizzle dressing over salad and toss until well coated. Season with salt. Serve.