



This chilled cantaloupehoneydew soup refreshes and delights the senses—Thaiinspired with creamy coconut milk, it's vibrant, healthy, and social media worthy.

HANDLING

Refrigerate immediately; optimum storage is 36°-42° F/5°-6° C at high humidity with adequate circulation. Rotate stock properly.

MARKON FIRST CROP CANTALOUPE AND HONEYDEW MELONS

BENEFITS

MFC Cantaloupe and Honeydew Melons are grown year-round in the most desirable farming regions of California by Markon's long-time grower/partners, and are always backed by Markon's 5-Star Food Safety® Program.

PREPARATION INSPIRATION

- Layer green leaf fillets, crisp applewood bacon, and sliced cantaloupe on whole wheat.
- Mince honeydew, cantaloupe, pineapple, red bell peppers, Serrano chile peppers, and cilantro; serve relish over grilled fish and chicken.
- Toss MFC Cantaloupe with watercress, sliced Serrano ham, and Marcona almonds; drizzle with red pepper vinaigrette.
- Add chopped honeydew, cucumber, mint, and baby dill to cooked couscous; serve with grilled meat kebabs.
- Toss romaine hearts with cantaloupe cubes, sliced celery, chopped red radishes, and mint leaves; serve.

Description	Pack Size	Markon Code
Cantaloupe	9 ct. 12 ct. 15 ct. 18 ct. 9-12 ct. 15-18 ct.	97400 97401 97402 97403 97404 97405
Honeydew	4-9 ct. 5-6 ct. 6-8 ct. 6-9 ct. 8-9 ct. 5 ct. 6 ct. 4 ct. 8 ct. 9 ct.	97425 97426 97427 97428 97429 97430 97431 97432 97433 97434