

# Cucumber Melon Chutney

Servings: 6 Time: 20 minutes

This chutney makes a fantastic seasonal bruschetta. It's also a terrific topping for curried fish filets and fish tacos.

This chutney makes a fantastic seasonal bruschetta, spread on baguette slices sprinkled with feta cheese and mint. Add a spoonful or two to curried fish filets or fish tacos, for a fresh summer flavor.

## Ingredients

- 1½ cups honeydew melon, seeded and diced
- 1½ cups cucumber, seeded and diced
- 2 tablespoons red onion, minced
- 1 small jalapeño pepper, seeded and minced
- 2 tablespoons cilantro, minced
- 2 tablespoons fresh mint, minced
- 1 teaspoon curry powder (optional)
- Juice of 1 lime
- Salt to taste

## Directions

1. In a large bowl, stir together all of the ingredients. Salt to taste. Refrigerate for at least one hour prior to serving.