

Chilled Cantaloupe Soup

(6 servings)



Ingredients:

- 1 Cantaloupe, peeled, seeded & cubed
- 2 cups Orange juice
- 1 tbsp fresh Lime juice
- ¼ tsp ground Cinnamon
- Pancetta
- Balsamic Vinegar
- Pine Nuts

Directions:

- Peel, seed, and cube the cantaloupe.
- Place cantaloupe and ½ cup orange juice in blender or food processor, cover and process until smooth.
- Transfer into large bowl.
- Stir in lime juice, cinnamon, and remaining orange juice.
- Cover and refrigerate for at least one hour.
- Pan-sear the pancetta until crispy.
- Serve with pancetta and pine nuts on top and drizzle with balsamic.