

GREEN-TOMATO AND HONEYDEW MELON SALAD

SERVES 4 (FIRST COURSE OR SIDE DISH)

ACTIVE TIME: 30 MIN START TO FINISH: 30 MIN

A stylish symphony in green, this dish has a heady bouquet to match. The tart tomatoes and sweet melon are the stars, but the supporting players—hot jalapeño, earthy pumpkin seeds, and pungent cilantro—add plenty of intrigue.

- 1 tsp ground cumin
- 2 Tbsp raw green (hulled) pumpkin seeds (*pepitas*)
- 2 Tbsp plus $\frac{1}{4}$ tsp extra-virgin olive oil, divided
- 1 Tbsp distilled white vinegar
- 2 tsp finely chopped seeded fresh jalapeño
- $1\frac{1}{2}$ lb mixed green tomatoes (not unripe), cut into $\frac{3}{4}$ -inch wedges
- $\frac{1}{2}$ honeydew melon, cut into $\frac{3}{4}$ -inch pieces
- $\frac{1}{4}$ cup packed cilantro leaves

► Toast cumin in a dry small heavy skillet over medium heat, stirring constantly, until fragrant and a shade darker, about 1 minute. Transfer to a large bowl.

► Add pumpkin seeds to skillet and heat, stirring constantly, until slightly puffed (be careful not to brown them), 2 to 3 minutes. Transfer seeds to a small bowl and stir in $\frac{1}{4}$ tsp oil and salt to taste.

► Whisk together cumin, vinegar, chile, $\frac{1}{4}$ tsp salt, $\frac{1}{8}$ tsp pepper, and remaining 2 Tbsp oil in large bowl, then gently toss with tomatoes, melon, and cilantro. Sprinkle with pumpkin seeds. 