



Makes 4 stacks

Preparation Time: 25 minutes

INGREDIENTS:

2 tablespoons brown rice vinegar

2 teaspoons reduced-sodium soy sauce

2 teaspoons sriracha sauce

1 tablespoon finely chopped scallions

1 teaspoon toasted sesame seeds

1 teaspoon grated fresh ginger

1 clove garlic, minced

2 cups finely chopped watermelon

2 cups finely chopped honeydew melon

2 cups finely chopped cantaloupe

1 medium avocado, halved, seeded, peeled, and chopped

½ teaspoon wasabi paste

3 to 4 tablespoons unsweetened, unflavored plant milk

4 cups shredded napa cabbage

¼ cup slivered daikon radish

Pickled ginger (optional)

Melon Poke Stack with Avocado-Wasabi Drizzle

Featuring a colorful combo of watermelon, honeydew, and cantaloupe, these no-fish **melon** poke stacks are as beautiful as they are flavorful and a light yet satisfying appetizer perfect for summer. The finely chopped cubes of melon are delicately seasoned with a zesty soy-sriracha-ginger marinade, then stacked over crisp napa cabbage. Use a 4-inch round cutter to mold the mixture into colorful stacks. A drizzle of creamy avocado-wasabi sauce adds a hit of heat and richness, perfectly balancing the cool, juicy fruit. Garnish with crunchy daikon radish and pickled ginger, if you like.

Tips

Gluten-free version: Use gluten-free tamari instead of soy sauce.

For more inspiration, check out these tasty ideas:

- [Summer Fruit Salsa with Melons and Jicama](#)
- [Summer Celebration Fruit Bowls](#)
- [Melon and White Bean Salad](#)
- [Ginger-Lime Watermelon Salad](#)

By Shelli McConnell

- 1 In a small bowl whisk together the first seven ingredients (through garlic). Place melons in three separate bowls. Drizzle evenly with soy sauce mixture; stir to coat.
- 2 For dressing, blend avocado, wasabi paste, and enough of the milk to make drizzling consistency.
- 3 Arrange cabbage on plates. Place a 4-inch round cutter on top of cabbage on one plate. Spoon in a layer of each melon, pressing lightly to pack. Carefully remove cutter. Repeat on remaining plates. Top with radish and drizzle with dressing. If desired, serve with pickled ginger.