

## Poultry filled Summertime Melon

½ cup pineapple yogurt  
2 Tbsp mayonnaise  
¼ tsp ginger  
2 cups cubed cooked chicken  
½ cup sliced celery  
2 cantaloupes  
Leaf lettuce  
1 cup fresh strawberries  
1 Tbsp sunflower seeds (shelled)

For salad mixture:

In a medium bowl, combine the first 3 ingredients. Stir till well blended. Add chicken and celery, toss lightly to coat.

Chill mixture. While it is refrigerated, cut cantaloupes in half, remove seeds. Using a melon baller, scoop the fruit from the skin of the cantaloupe. Set aside 2 cups of the cantaloupe balls.

Using the melon scoop, press down on edges of cantaloupe shells, cutting scalloped edges.

To Serve:

Line 4 salad plates with lettuce leaves. Place the empty cantaloupe halves on the lettuce. Mound salad mixture in the centers of the cantaloupe halves. Divide the 2 cups of cantaloupe balls among the empty cantaloupe, and place decoratively at one edge of each cantaloupe half. Place strawberry halves around the salad mixture. Sprinkle with sunflower seeds. Garnish the plates with whole strawberries.

Serves 4