

# Ponzu-Marinated Cucamelon

Yield: 4 min  
Total Time: 50 min

Recipe from: <https://www.recipeschoose.com/recipes/cucamelon-recipe-indian>

## Ingredients:

- 1 tablespoon lime juice freshly squeezed
- 2 teaspoons low sodium soy sauce
- 1 teaspoon rice vinegar
- 1 tablespoon mirin sweet rice wine
- 1/4 teaspoon salt
- 6 ounces cucamelons
- chile flakes pinch dry

## Nutrition:

1. Calories: 10 calories
2. Carbohydrate: 1 grams
3. Sodium: 240 milligrams

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