

BERRIES, PROSCIUTTO AND CHEESE SALAD

SERVES 2-4

PREP 15 MIN | COOK 0 MINS

Ingredients

- 2 cups mixed greens (such as baby spinach or arugula)
- 1 cup of fresh strawberries, halved
- 1 cup fresh blueberries (or raspberries, blackberries)
- 4 - 6 slices high-quality prosciutto
- ½ cup blue cheese (or your favourite cheese; goat cheese, feta, or gorgonzola) cubed or crumbled
- nuts and seeds for crunch (optional)

Salad Dressing

- ¼ cup olive oil
- 2 tbs balsamic
- 1 tbs honey
- salt and freshly ground black pepper to taste

Method

1. Prepare the Greens: Wash and thoroughly dry the mixed greens and place them in a large salad bowl.
2. Wash and Prep the Berries: Rinse the strawberries and blueberries under cold water. Pat them dry gently with a paper towel. Slice the strawberries in halves and set aside.
3. Assemble the Salad: Start by layering the mixed greens in your salad bowl. Then, arrange the fresh berries, cheese, and nuts and seeds (optional) on top.
4. Create the Dressing: In a small bowl, whisk together the extra-virgin olive oil, balsamic vinegar, honey, salt and black pepper until well combined.
5. Drizzle and Toss: Just before serving, drizzle the dressing over the salad. Gently toss the salad to ensure the dressing is evenly distributed.
6. Garnish with Prosciutto: Finish the salad by scattering the prosciutto pieces over the top.
7. Serve and Enjoy: Serve your Berries, Prosciutto, and Cheese Salad immediately.



Recipe Credit: myanosmickitchen.com

