



Melon, Crispy Prosciutto and Burrata Salad

GF
option

INGREDIENTS

1 (3-oz.) pkg. Culinary Tours prosciutto dry cured ham
¾ cup tightly packed fresh parsley with stems
½ cup loosely packed fresh mint with stems
½ cup Gustare Vita extra virgin olive oil
1 large jalapeño pepper, halved lengthwise and seeded
1 tbsp lime zest
2 tbsp fresh lime juice
1 tsp Hy-Vee Dijon mustard
4 cups organic baby arugula
2 cups Hy-Vee Short Cuts honeydew, halved
2 cups Hy-Vee Short Cuts cantaloupe, halved
½ cup Basket & Bushel blackberries
1 (8-oz.) container Burrata cheese, drained

PREPARATION

- 1** Preheat oven to 375°. Line a large rimmed baking pan with parchment paper.
- 2** Place prosciutto slices, in a single layer, in the prepared baking pan. Bake for 12 to 15 minutes or until fat turns golden and meat is crispy. Drain on paper towels; set aside.
- 3** Meanwhile, place parsley, mint, olive oil, jalapeño pepper, lime zest, lime juice and mustard in a food processor. Cover and process until smooth. Transfer dressing to a small bowl; set aside.
- 4** Combine arugula, honeydew, cantaloupe and blackberries in a large shallow serving bowl. Top with Burrata and prosciutto; drizzle with 1/4 cup dressing. Serve with remaining dressing.

NUTRITION FACTS

Calories: 340
Total Fat: 28g
Saturated Fat: 9g
Trans Fat: 0g
Cholesterol: 35mg

Sodium: 400mg
Carbohydrates: 15g
Fiber: 2g
Sugar: 10g
Protein: 10g