



# PROSCIUTTO MELON & GOUDA SALAD



Fresh arugula and spinach mixed with crispy prosciutto, caramelized onions, cantaloupe, roasted red peppers and a balsamic-honey vinaigrette, topped with **Smoked Gouda Bacon Mac & Cheese Bites**. Yield: 2 Servings

## Salad Ingredients:

6 Each	<b>Smoked Gouda Bacon Mac &amp; Cheese Bites</b> [#0142020], Prepared According to Pkg. Directions
2 Tbsp.	Vegetable Oil
3 Each	Prosciutto Slices
4 Cups	Arugula & Spinach, Packed
¼ Cup	Roasted Red Peppers, Sliced
¼ Cup	Caramelized Onion, Prepared
¼ Cup	Cantaloupe, Diced

## Balsamic Vinaigrette Ingredients:

½ Cup	Olive Oil
2 Tbsp.	Balsamic Vinegar
2 Tbsp.	Honey
To Taste	Salt & Black Pepper

## Directions:

1. Heat a small sauté pan with vegetable oil on medium heat.
2. Add in the prosciutto and cook for 1-2 minutes on each side, or until crispy, then remove from the pan and chop it.
3. In a small mixing bowl, whisk together the olive oil, balsamic vinegar, honey, salt and black pepper until it has emulsified.
4. In a medium mixing bowl, toss the arugula and spinach with the balsamic vinaigrette.
5. Mix in the roasted red peppers, caramelized onion, prosciutto and cantaloupe, then place it into a serving dish.
6. Top with the **Smoked Gouda Bacon Mac & Cheese Bites**.

