



cara price

PROSCIUTTO, MELON & MINT SALAD

INGREDIENTS

- 1 cantaloupe melon
- 1 personal size seedless watermelon
- 1 honeydew melon
- 6 ounces prosciutto, chopped
- ¼ cup pistachios, lightly salted & chopped
- ¾ cup olive oil
- ¼ cup mint leaves
- 6 tablespoons lemon juice
- 2 tablespoon honey
- ½ teaspoon salt

DIRECTIONS

Use a melon baller to scoop round spheres of each melon & put them in a large bowl.

In a blender combine the olive oil, lemon juice, mint leaves, honey & salt. Blend on high for a few seconds until emulsified.

Drizzle about ¼ cup of the dressing over the melons & stir gently to coat. Garnish with , prosciutto, pistachios & extra mint leaves. Serve with extra mint dressing as desired.