

One–Upper Caprese Salad

8 slices prosciutto

¼ cup green pesto

Juice of 1 small lemon

3 tbs. extra–virgin olive oil

1/8 tsp. freshly ground black pepper

½ pint cherry tomatoes, halved

1 container small mozzarella balls (pearl size), drained

5–oz. salad mix of arugula, spinach, or field greens (your choice)

Preheat oven to 350. Lay prosciutto slices on a foil–lined baking sheet or a silicone mat on a baking sheet. Bake 10 minutes, until prosciutto is crisp. Remove from oven and allow to cool. Chop into small pieces.

Meanwhile, in a large bowl, whisk together the pesto, lemon juice, olive oil, and pepper.

When you're ready to assemble and serve, toss the tomatoes, mozzarella, and salad mix with the dressing. Sprinkle the chopped prosciutto over top.



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