

# Deconstructed Melon and Prosciutto with Fresh Mint

Serves: 4–6

Inspired by the classic prosciutto-wrapped melon appetizer, this version delivers the same sweet-and-salty flavor combination in a simple chopped salad. It's easier to prepare, effortless to serve a crowd, and endlessly customizable with additions like mint, burrata, toasted pistachios, arugula, or a drizzle of balsamic glaze. Serve it as a refreshing appetizer or bright, summer side salad.

## Ingredients

- 1 medium ripe cantaloupe
- 4–6 ounces thinly sliced prosciutto
- Fresh mint leaves
- Extra virgin olive oil
- Flaky sea salt

## Directions

1. Cut the cantaloupe in half from stem to stem and scoop out the seeds with a spoon.
2. Cut each half into quarters and carefully slice away the rind. Cut each peeled quarter lengthwise into 1-inch strips, then cut crosswise into 1-inch cubes.
3. Place the cantaloupe in a large serving bowl.
4. Tear the prosciutto into bite-sized pieces and sprinkle over the cantaloupe.
5. Thinly slice or tear the fresh mint leaves and layer over prosciutto.
6. Drizzle olive oil over the salad.
7. Finish with a light sprinkle of flaky sea salt, to taste.
8. Serve immediately, or refrigerate for 15–20 minutes before serving for an extra-refreshing integrated flavor.

## Optional Additions

*Customize your salad with any of the following additional ingredients:*

- **Burrata** – Tear one 8-ounce ball into pieces and nestle throughout the salad for a creamy, luxurious addition.
- **Fresh Mozzarella Pearls** – A lighter alternative to burrata that pairs beautifully with the sweet melon.
- **Pistachios** – Crush  $\frac{1}{4}$  cup of pistachios and sprinkle over the top for an added buttery crunch and beautiful color.
- **Baby Arugula** – Layer bottom of the serving bowl with 1–2 cups of arugula for a peppery bite and a heartier salad.
- **Balsamic Glaze** – Drizzle lightly just before serving for a touch of sweetness and acidity.
- **Hot Honey** – A light drizzle adds subtle heat that complements the salty prosciutto.