

Mixed Greens with Ham, Peaches & Mozzarella

Serves 4 -6


Ingredients:


¼ cup extra virgin olive oil

¼ cup freshly squeezed lemon juice

Kosher salt & fresh ground pepper

8 oz. mixed spring greens, spinach and/or arugula

1 ½ - 2 cups of frozen peaches, thawed and cut into chunks 

½ cup fresh or frozen blackberries, thawed 

2-3oz. thin, sliced ham OR prosciutto 

2-3 oz. fresh mozzarella, cut or torn into chunks

¼ cup fresh mint leaves, torn

Directions:

1. Whisk together oil, lemon juice salt and pepper to taste
2. Spread greens onto a platter, top with peach chunks and blackberries. Season lightly with salt and pepper
3. Slice ham into strips and drape across. Add mozzarella and top with mint leaves
4. Drizzle a dressing over top to taste and serve

Cook's Notes- All measurements can be adjusted to taste. Fresh peaches and blackberries are delicious in this salad when in season. Be sure to use fresh mozzarella packed in water; available at your local supermarket at a good price; I like to use the small balls called buccalini and just cut them in half. Ham works well for every day or try prosciutto for company or a special occasion. If you don't grow your own herbs, mint and other herbs are often available in large bunches at Albertson's for the same price as the small packages.

TREASURE BOX ITEMS=



Recipe from: Kate's Kitchen