

Cherry Tomatoes Mozzarella & Prosciutto salad



Serves 3 Prep 10 mins No Cook Easy

Ingredients

150g red cherry tomatoes
75g yellow cherry tomatoes
100g salad leaves
1 shallot
125g mozzarella pearls
6 -10 slices of prosciutto
2 tbsp olive oil
1/2 tbsp lemon juice or white balsamic vinegar
1/2 level tsp Dijon mustard
salt & pepper

1. Wash and dry the salad leaves, put into a salad bowl and set aside. Wash and dry the cherry tomatoes (both red and yellow) and cut in half.
2. Drain the mozzarella pearls. Add the tomatoes and the mozzarella to the salad leaves.
3. Peel and finely chop the shallot. In a bowl mix the mustard, the chopped shallots, salt and pepper. While stirring add the lemon juice or white balsamic vinegar.
4. Pour the vinaigrette on the salad and mix well. Divide between the plates. Cut slices of prosciutto in half and add to the plates. Serve with bread.