



[Cantaloupe Prosciutto Mozzarella Salad Recipe](#)

Recipe found AnnsEntitledLife.com

Prep Time: 15 Minutes

Cook Time: 0 Minutes

Cantaloupe Prosciutto Mozzarella Salad Mise en Place:

- [Measuring Cup](#)
- [Measuring Spoons](#)
- [Spatula](#)
- Large Mixing Bowl
- Wooden Mixing Spoon
- [Mellon Baller](#)
- Serving Bowl

Cantaloupe Prosciutto Mozzarella Salad Ingredients:

- 4 TBSP [Olive Oil](#)
- 2 TBSP [White Balsamic Vinegar](#)
- 2 TBSP Honey
- ¼ tsp Salt
- ½ tsp Pepper
- 1 Cantaloupe, extra large
- 8oz [Pearl Sized Mozzarella Balls](#)
- 8 sliced Prosciutto Ham cut to bite sized pieces
- 1 TBSP Basil, finely chopped
- 1 TBSP Fresh Mint, finely chopped
- 2 Mint Leaves, garnish

Cantaloupe Prosciutto Mozzarella Salad Directions:

- In a small mixing bowl, add together the olive oil, balsamic vinegar, honey, salt and pepper.
- Whisk until well blended. Cover and refrigerate until ready to use.

- Wash and rinse the outside of the cantaloupe. Slice cantaloupe in half and remove all of the seeds.
 - With a [mellon baller](#), scoop out balls of cantaloupe and place in serving bowl.
 - Add the [mozzarella balls](#), chopped mint and basil and torn prosciutto. Gently toss to evenly distribute ingredients.
 - Immediately before serving, pour olive oil mixture on top of salad and gently toss.
 - Garnish with mint leaves, salt and freshly ground pepper (to taste).
 - This yields 4 cups, which is 4 to 6 servings depending on whether you use it as a meal or side dish.
 - Store refrigerated in an airtight container up to 48 hours
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- Makes 6 servings Cantaloupe Prosciutto Mozzarella Salad