



## Cantaloupe Panzanella Salad

### What you'll need:

- 2 1/2 cups of crusty bread, torn into bite-size pieces
- 3 Tbsp extra-virgin olive oil
- 1/3 cup thinly sliced prosciutto, cut into thin strips
- 2 cloves garlic, minced
- 2 Tbsp red-wine vinegar
- 1/4 tsp salt & 1/4 tsp freshly ground pepper
- 4 cups torn arugula leaves
- 2 cups cubed firm ripe cantaloupe
- 2 Tbsp chopped fresh basil

### What you'll do with it:

- Preheat oven to 250 degrees.
- Place bread pieces on a baking sheet.
- Bake 15-20 minutes 'til lightly toasted.
- Heat oil in a large nonstick skillet over medium heat.
- Add prosciutto and cook 3-4 minutes, stirring occasionally, until crisp.
- Add garlic and cook approx 30 seconds longer, stirring continuously.
- Remove pan from heat and stir in vinegar, salt and pepper.
- Place arugula, melon, basil and the toasted bread into a large salad bowl.
- Add prosciutto mixture to bowl and toss to incorporate.
- Set salad aside for approx 15-20 minutes so the bread absorbs a fair amount of dressing.

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