

## Prosciutto Salad with Radicchio and Parmesan

Earth Day Dinner | April 2007



*Chef Hugo Matheson uses American-made prosciutto from La Quercia ([www.laquercia.us](http://www.laquercia.us)) for this easy dish. He also says, "If you do not like the bitterness of radicchio, swap it out for arugula. You want to use a fairly strong flavor so that it is not overwhelmed by the other flavors."*

- 12 SLICES PROSCIUTTO (ABOUT 8 OZ.)
- 1 SMALL HEAD RADICCHIO, FINELY SHREDDED (3 CUPS)
- 6 OZ. PARMESAN CHEESE, BROKEN INTO 1/2-INCH CHUNKS\* (1 1/2 CUPS)
- 1/4 CUP EXTRA-VIRGIN OLIVE OIL
- 2 TBSP. BALSAMIC VINEGAR

On a serving platter arrange the slices of prosciutto. Sprinkle radicchio over prosciutto. Top with Parmesan cheese. In a small screw-top jar, combine olive oil and balsamic vinegar. Cover and shake well to combine. Drizzle salad with the mixture. Makes 8 servings.

**\*TIP:** Use the tip of a paring knife to break the cheese into small irregular chunks. We like Parmigiano-Reggiano cheese best on this salad.

Per serving: 207 cal., 15 g fat (5 g sat. fat), 34 mg chol., 1,109 mg sodium, 2 g carbo., 0 g fiber, 16 g pro.