

# Haloumi Prosciutto & Baby Spinach Salad

## Ingredients

### Salad

- 13 prosciutto slices (200g)
- 500g asparagus, trimmed
- 200g La Casa Del Formaggio Haloumi cheese (plain or mint)
- 2 small pears, cored and cut into wedges
- 200g baby spinach leaves

### Macadamia Dressing

- 75g toasted macadamias, chopped
- 2 tablespoons sherry vinegar
- 60mls macadamia oil (or extra virgin olive oil)

## Directions

1. Preheat grill, cook prosciutto until crisp and break into bite-size pieces. Boil, steam or microwave asparagus until just tender and drain.
2. Make the dressing by combining all ingredients
3. Cook asparagus, cheese and pear on heated oiled grill plate (or barbecue) until browned lightly.
4. Place prosciutto, asparagus, cheese, pear and spinach in large bowl with dressing – toss lightly to combine. Serves 8.