

Lazy Days Salad

Ingredients

- 100g prosciutto or bacon
- 6 roma tomatoes, quartered
- 120g La Casa Del Formaggio Cherry Bocconcini, halved
- 1 baby cos lettuce
- 1 cup basil leaves
- 50g Slivered almond & pine nut mix, toasted

Dressing

- 1/4 cup extra virgin olive oil
- 2 tbsp lemon juice
- 1 tsp brown sugar

Directions

1. Preheat oven to 180°C or 160°C fan. Lay prosciutto and tomatoes on a baking tray. Bake 12-15 minutes, until prosciutto is crisp and tomatoes have just collapsed
2. Top tomato with Bocconcini and bake for another 2 minutes, until cheese had just started to melt
3. Toss together baby cos, basil, nut mix and tomatoes, crumble prosciutto over the top. Add combined Dressing ingredients and toss gently, to coat.