

**ROMAIN LETTUCE SALAD**

*with gorgonzola and grapes*



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**ROMAIN LETTUCE SALAD**

*Serves 4*

**INGREDIENTS**

— Available at Mediterranean Foods

- 150g gorgonzola dolce
- 100g prosciutto di Parma sliced
- 3 tablespoons of extra virgin olive oil
- 1 tablespoon of red wine vinegar
- Salt and pepper to season
- 1 bunch of Romain lettuce or baby cos
- 2 bunches of grapes (black and white)
- 1 tablespoon of roughly chopped Italian parsley

**METHOD**

1. Chop the Romain lettuce in to large strips.
2. Cut the grapes in halves and discard the seeds.
3. Cut the Gorgonzola in to small cubes.
4. Prepare the sauce by emulsifying the oil and the vinegar with salt and pepper and set aside.
5. In a non stick pan, gently fry the prosciutto slices until crispy. Dry with a paper towel to remove the excess fat released.
6. Place the lettuce in a large serving plate and top it with gorgonzola, grapes and prosciutto pieces.
7. Dress the salad with the dressing and serve with some croutons on the side.

*Buon Appetito!*

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