

Melon & Prosciutto



Prep Time: 20 minutes

Servings: 4

Ingredients

- 1 ripe cantaloupe
- 4 slices of prosciutto, chopped
- [Gustare Fig Balsamic Vinegar](#)
- 1-2 tbsp. fresh chives, finely chopped

Directions

1. With a sharp knife, remove melon rind and cut into 1-inch slices, removing seeds. Cube.
2. Divide melon cubes among individual, chilled dishes. Dress each dish with chopped prosciutto.
3. Drizzle with Fig balsamic and sprinkle with chives. Enjoy!

Note: [Gustare Basil Extra Virgin Olive Oil](#) works well in place of Fig balsamic. You can use 1-2 tbsp. of fresh, chopped basil in place of chives.