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Olive on Tap Spiralized Cantaloupe and Prosciutto Salad with Mozzarella

INGREDIENTS: 1 1/2 tablespoons *Olive on Tap Persian Lime Olive Oil* * 2 tablespoons *Olive on Tap Golden Lemon Balsamic* * 2 teaspoons freshly squeezed lime juice * 1 teaspoon honey * 1 tablespoon freshly chopped mint, basil or cilantro * 1 medium cantaloupe, peeled
6 mozzarella balls, quartered * 4oz prosciutto

In the bottom of a large mixing bowl, whisk together the olive oil, balsamic, lime juice, honey, mint and season with salt and pepper. Set your Inspiralizer to Blade C. Load the cantaloupe onto the Inspiralizer and spiralizer until you start hitting the seeded interior. Scoop out the seeds and continue spiralizing until you yield about 4-5 cups of noodles. You can keep going and save the excess for future use or you can stop spiralizing, cube the cantaloupe (or keep whole) and save for future use. Add the cantaloupe noodles to the bowl along with the mozzarella and toss well to combine. Plate the cantaloupe salad on a serving platter and add in the prosciutto. Serve