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## **Olive on Tap Melon and Prosciutto Salad**

INGREDIENTS: 1 tablespoon *Olive on Tap 18yr Golden Balsamic Vinegar* \* kosher salt and black pepper \* 2 tablespoons *Olive on Tap Lemon, Persian Lime or Blood Orange Olive Oil*  
5 ounces baby arugula \* 1 small cantaloupe, sliced or scooped into melon balls \* 1 small honeydew, sliced or scooped into melon balls  
\* 8 ounces bite-size fresh mozzarella (drained) \* 2 to 3 ounces prosciutto, torn \* Fresh basil leaves \* Fresh mint leaves \* *Olive on Tap 18yr Balsamic Vinegar* as a finish  
freshly ground black pepper

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Whisk the vinegar, salt and pepper while slowly pouring in the olive oil. Toss the dressing with the arugula and transfer to a serving platter. Tuck the sliced or scooped melon in the arugula and top with mozzarella balls and tear the prosciutto into bite-size pieces and scatter it over-top as well. Scatter with the fresh basil and mint leaves, drizzle with 18yr balsamic and season with freshly ground black pepper.