

## Frisée Salad with Cherries & Goat Cheese

Servings: 2

Active Time: 35 minutes

Total Time: 35 minutes

### Ingredients

½ teaspoon extra-virgin olive oil, plus 2 teaspoons, divided

2 thin slices prosciutto

¾ cups sweet cherries, pitted and halved, divided

2 teaspoons raspberry vinegar

1 teaspoon chopped shallot

1 teaspoon chopped fresh tarragon

1/8 teaspoon sugar

Pinch of salt

3 cups torn frisée *or* curly endive

2 tablespoons crumbled goat cheese

### Directions

1. Heat ½ teaspoon oil in a large nonstick skillet over medium-high heat. Add prosciutto and cook, turning once or twice, until crispy, about 2 minutes. Transfer to a paper-towel-lined plate. Break each slice into 3 “crisps”
2. Place the remaining 2 teaspoons oil, 1/3 cup cherries, vinegar, shallot, tarragon, sugar and salt in a blender; puree until smooth.
3. Toss frisée (or endive) in a large bowl with the remaining cherries and the dressing. Divide the salad among 2 plates. Top each salad with a scant 1 tablespoon goat cheese and 3 prosciutto crisps.

### Nutrition Info

**Per serving:** 144 Calories, Fat 9 g (Saturated 3 g); Cholesterol 13 mg; Carbohydrates 12 g; Sugar 7 g; Protein 6 g; Fiber 3 g; Sodium 423 mg.