



Frisée Salad with Cherries & Goat Cheese

Servings: 4

Active Time: 35 minutes

Total Time: 35 minutes

Ingredients

½ teaspoon extra-virgin olive oil, plus 4 teaspoons, divided

3 thin slices prosciutto

1 ¼ cups sweet cherries, pitted and halved, divided

4 teaspoons raspberry vinegar

2 teaspoons chopped shallot

2 teaspoon chopped fresh tarragon

¼ teaspoon sugar

Pinch of salt

6 cups torn frisée *or* curly endive

4 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 4 “crisps”
2. Place the remaining 4 teaspoons oil, ½ 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 4 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.