



Frisée Salad with Cherries & Goat Cheese

Servings: 6

Active Time: 35 minutes

Total Time: 35 minutes

Ingredients

1 teaspoon extra-virgin olive oil, plus 2 tablespoons, divided

4 thin slices prosciutto

2 cups sweet cherries, pitted and halved, divided

2 tablespoons raspberry vinegar

1 tablespoon chopped shallot

1 tablespoon chopped fresh tarragon

½ teaspoon sugar

1/8 teaspoon salt

8 cups torn frisée *or* curly endive

1/3 cup crumbled goat cheese

Directions

1. Heat 1 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 tablespoons 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 6 plates. Top each salad with a scant 1 tablespoon goat cheese and 2 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.