

Fs sku0895 web 1

Crispy Cheese Salad

with Prosciutto & Focaccia



20-30min



2 Servings

There's nothing not to love in the combination of warm and crispy mozzarella, fresh leafy arugula, and salty prosciutto. A mustardy dressing with shallots and honey binds it all together. Our favorite Hot Bread Kitchen focaccia is served alongside so you're welcome to eat this meal as a salad or to make your own sandwich bites. Cook, relax and enjoy!

What we send

- prosciutto
- large leaf arugula
- shallot
- red wine vinegar
- Dijon ¹⁷
- honey

What you need

- 2 large eggs ³
- coarse salt
- freshly ground black pepper
- olive oil

Tools

- large skillet

Read through the whole recipe before you start. Rinse and dry all produce before using. Weights may vary slightly.

For recipes containing garlic, you'll find one head of garlic in your box.

We recommend you use coarse kosher salt stored in a container that allows you to grab it with your fingertips, or scoop with measuring spoon.

Allergens

Egg (3), Sulphites (17). May contain traces of other allergens. Packaged in a facility that packages gluten containing products.

Nutrition per serving

Calories 915kcal, Fat 59g, Carbs 52g, Proteins 39g



1. Prep ingredients

Preheat oven to 400°F. Slice mozzarella ½-inch thick. Trim ends from arugula and cut in half. Halve, peel, and thinly slice shallot.



4. Fry mozzarella

Heat ½ cup oil in a medium skillet over medium-high. (Drop a few breadcrumbs into oil; it will sizzle when it's hot enough). Add mozzarella and cook, flipping halfway through, until golden brown on both sides, about 6 minutes. Briefly transfer mozzarella to a paper towel lined plate to drain, then transfer to plates.



2. Make dressing

Whisk vinegar, shallot, 1 teaspoon Dijon, 1 teaspoon honey, and 1 tablespoon oil in a large bowl; season with salt and pepper.



5. Finish salad

Add arugula to dressing and toss to coat.



3. Bread mozzarella

Beat eggs in a shallow baking dish and season with salt and pepper. Place panko in a separate shallow baking dish. Dip mozzarella in egg, turning to coat. Remove from egg, letting excess drip back into bowl, and dredge in panko, pressing to help adhere. Dip back in egg, turn to coat, and dip back in panko.



6. Plate

Warm focaccia in the oven directly on the rack, about 5 minutes. Serve focaccia with salad, mozzarella and prosciutto. Enjoy!