

PROSCIUTTO CANTALOUPE SUMMER DINNER

1/2 cantaloupe, seeded and sliced
1 bunch asparagus, ends trimmed
1 T. olive oil
4 oz. prosciutto
3-4 Burratini cheese, drained
field greens
loaf of ciabatta bread
butter
kosher salt
freshly cracked pepper



Toss asparagus with olive oil and sprinkle with salt and pepper.

Slice ciabatta loaf in half lengthwise and then into wide slices. Butter.

Heat grill to medium hot. Place asparagus and ciabatta on grill and grill until asparagus is tender and bread is nicely charred.

To assemble platter:

Place a mound of field greens in center of platter and top with Burratini. (Alternatively, you could use one, large Burrata cheese.)

Pile prosciutto into back and forth folds.

Add asparagus, cantaloupe slices, and grilled bread.

Serves 3-4