

Rocket salad with melon & prosciutto

Total time **15 mins** **15 mins** preparation time

Nutritional facts (per portion):

984 kJ / 235 kcal

Fat: **15 g** Protein: **10 g**

Carbohydrates: **13 g**

INGREDIENTS

2 portion(s)

1	ripe melon
100 g	gorgonzola cheese
100 g	prosciutto crudo
30 g	rocket
2 tbsp	olive oil
1 tsp	<u>Kikkoman Naturally Brewed Less Salt Soy Sauce</u>
1 tbsp	balsamic vinegar
1 tsp	honey
1 pinch	of pepper
1 tbsp	balsamic glaze

PREPARATION

Step 1

1 ripe melon

Cut the melon in half and scoop out the seeds. Use a melon baller to make balls of flesh or cut it into cubes. Transfer the melon to a bowl.

Step 2

100 g gorgonzola cheese - **100 g** prosciutto crudo - **30 g** rocket

Cut the gorgonzola into chunks and tear the prosciutto into smaller pieces. Wash and dry the rocket. Add everything to the bowl with the melon and toss gently.

Step 3

2 tbsp olive oil - **1 tsp** Kikkoman Naturally Brewed Less Salt Soy Sauce - **1 tbsp** balsamic vinegar - **1 tsp** honey - **1 pinch** of pepper - **1 tbsp** balsamic glaze

In a small bowl, mix the olive oil, Kikkoman Less Salt Soy Sauce, vinegar, honey and pepper. Pour the dressing over the salad and toss again. Serve the salad in the hollowed-out melon halves and drizzle with the balsamic glaze.