



# Champagne Arugula Salad

## Ingredients

- 1/2 cup Small sweet onion, sliced
- 5 oz arugula
- 2 Avocados, diced
- 1 cup Fresh corn kernels
- 1 cup Grape tomatoes, sliced lengthwise
- 1/2 cup Marzetti® Champagne Vinaigrette
- 1/3 cup Crumbled goat or feta cheese

## Marzetti Products



[Marzetti Champagne Vinaigrette 1 Gallon Bottle](#)

## Preparation

1. Preheat oven to 375°F. Place prosciutto on a baking tray and cook for 5 to 7 minutes or until it is crisp. (If using bacon, cook time will be longer.) Remove from tray, cool and break into medium size pieces.
2. Place corn kernels and 2 tbsp. water in a microwave-safe bowl. Microwave on high for 1 minute, drain and cool.
3. Combine arugula, corn, tomatoes, onions, avocado and **Marzetti® Champagne Vinaigrette** and toss gently to combine. Top salad with crumbled prosciutto and cheese.