

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

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.

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