

SPINACH SALAD WITH FETA, OLIVES & PROSCIUTTO CRISPS

(from the Bewitching Kitchen)

big bunch of baby spinach leaves
thick slices of mozzarella cheese
yellow tomatoes, cut any way you like
mixture of kalamata and feta from grocery store
seasoned oil, drained from olive mix
sherry vinegar (eye ball, 1/3 volume of oil)
salt and pepper to taste
4 prosciutto slices

Make prosciutto crisps by laying the slices over a baking sheet lined with parchment paper. Place in 425 F oven for a few minutes, until moisture evaporates and it gets crisp. Flip the slices to crisp both sides. Remove and let them cool over paper to absorb excess oil. Reserve.

Assemble the salad with spinach leaves at the bottom of the platter, add all ingredients on top, drizzle with dressing. Adjust seasoning with salt and pepper.

Crumble pieces of cool prosciutto crisps.