

- SKS -

Cantaloupe, Mozzarella & Pancetta Salad

Source: Some Kitchen Stories, Serves 6

1 small cantaloupe, cut into bite size pieces
3/4 pound bite-sized mozzarella balls
1/4 pound pancetta, sliced thin
1/3 cup balsamic vinegar
2 Tbsp pine nuts
1/2 Tbsp butter
Coarse salt and ground pepper

¹ *Crisp the pancetta:* Preheat oven to 400°. Place pancetta slices on baking pan and bake for about 5 minutes until pancetta slices are curled and crispy. Keep an eye on them as they may be done cooking before 5 minutes.

² *Make the balsamic reduction:* Place balsamic vinegar in small saucepan over medium-high heat; cook until reduced to 2 tablespoons (about 5 minutes).

³ *Toast the pine nuts:* Melt butter in a small frying pan over medium-high heat. Add pine nuts and cook stirring often until pine nuts are lightly toasted.

⁴ *Assemble salad:* In a large bowl, combine cantaloupe and mozzarella. Crumble pancetta into salad and top with toasted pine nuts and balsamic reduction. Finish with a sprinkle of coarse salt and freshly ground pepper.