

TOMATOES WITH FIG & PROSCIUTTO



10 min

10 min
PREP.

0 min
COOKING



4



easy

INGREDIENTS

- 4 MightyVine® Tomatoes On-the-Vine, cut into wedges
- 12 figs, halved
- 2 oz prosciutto, thinly sliced
- ½ cup mint leaves
- ¼ cup red wine vinegar
- 1 ½ tbsp extra-virgin olive oil, divided
- 1 tbsp honey
- Salt, to taste

DIRECTIONS

- 1 In a medium-sized bowl, whisk vinegar, honey, and 1 tablespoon oil together.
- 2 Add in figs, tomatoes, mint, and salt to taste. Mix to combine.
- 3 Transfer salad to a plate and pour any excess dressing from the bowl.
- 4 To serve, tuck the prosciutto around the salad and drizzle with remaining oil.

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GROWN