



PORT SOAKED FIG AND PROSCIUTTO SALAD

INGREDIENTS

Serves 5

1 bunch of Baby Spinach

1 cup walnuts roughly chopped

200g shaved Parmesan

200g Prosciutto

½ jar of [Port Soaked Figs](#), sliced

½ red onion, thinly sliced

100ml sherry vinegar

300ml extra virgin olive oil

½ tsp garlic salt and cracked pepper

METHOD

- 1 Whisk together oil, garlic salt, pepper and vinegar.
- 2 Wash and drain spinach.
- 3 In a large bowl toss together spinach, walnuts, onion, parmesan cheese and some of the salad dressing.
- 4 Arrange onto serving platter or into individual bowls.
- 5 Serve and enjoy