

CARAMELISED NECTARINE SALAD

Try this divine salad; it's quick and easy, looks amazing and the combination of sweet and savoury, caramel and pepper, is nothing short of BBQ perfection.

EASY	6 MINS	4 MINS	4

Ingredients

- 4 ripe nectarines, halved, stones removed
- 8 thin slices of prosciutto
- 150g bag baby rocket leaves
- 2 tbsp caramelised balsamic vinegar

Instructions

1. Preheat the BBQ to medium.
2. Cook the nectarine halves for 2 minutes on each side or until nice and golden.
3. Add the prosciutto halfway and cook until just crispy.
4. When both are done, place the nectarines on a serving platter with the rocket.
5. Weave through the prosciutto, then drizzle with caramelised balsamic vinegar.
6. Season with cracked pepper.
7. Serve immediately.