

## **Cantaloupe Salad**

serves 2

2 pieces cantaloupe, each about 1/4 of a smallish cantelope, sliced to eat, but left on rind

1 cup baby arugula or other spring greens

1/2 lemon

Kosher salt; fresh ground pepper

2 strawberries

2 blackberries or blueberries

1/8 cup parmesan (or other sharp, shreddable cheese), finely shredded (2 tablespoons)

*Arrange on each of two salad plates 1/2 c fresh arugula. Top each portion with a piece of cantelope and add a couple each of the strawberries and blackberries. Squeeze lemon over all and dust with salt and pepper. Sprinkle with shredded cheese. Drizzle with balsamic vinaigrette (below.)*

***Balsamic Vinaigrette*** (or use your own recipe or a store-bought bottle)

1/4 cup balsamic vinegar

1/2 teaspoon kosher salt

1/4 teaspoon fresh ground pepper

1 teaspoon shallots or garlic, minced

3/4 cup extra-virgin olive oil

Place all ingredients in jar and shake well. Store in refrigerator up to one week.

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