

Cantaloupe and Bacon Salad



Servings: 12

For the Vinaigrette:

1/3 cup olive oil

1/2 teaspoon lime zest

2 tablespoons lime juice

2 tablespoons apple cider vinegar

2 tablespoons honey

1 teaspoon Dijon mustard

1/4 teaspoon salt

3/4 cup fresh parsley, chopped

For the Cantaloupe and Bacon Salad:

8 cups romaine lettuce, chopped

1/2 red onion, sliced

1/4 cup fresh mint

1/4 cup fresh basil

8 cups cantaloupe balls

8 ounces bocconcini cheese

4 ounces cooked bacon, chopped

In a bowl whisk together olive oil, lime zest, lime juice, apple cider vinegar, honey, Dijon mustard, salt, and parsley. Set aside.

To a bowl add romaine lettuce, red onion, mint, basil, cantaloupe, bocconcini cheese, and bacon.

Pour the vinaigrette over top and toss to coat.

Serve

Per Serving (excluding unknown items): 190 Calories; 11g Fat (48.1% calories from fat); 7g Protein; 20g Carbohydrate; 5g Dietary Fiber; 10mg Cholesterol; 291mg Sodium; 15g Total Sugars; 0mcg Vitamin D; 77mg Calcium; 2mg Iron; 810mg Potassium; 121mg Phosphorus. Exchanges: .