

Cantaloupe and Bacon Salad

Makes 12 Servings



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 style mustard
1/4 teaspoon salt
3/4 cup parsley chopped

For the Cantaloupe and Bacon Salad:

8 cups Romaine lettuce chopped
1/2 red onion sliced
1/4 cup fresh mint leaves
1/4 cup fresh basil
8 cups cantaloupes use a melon baller to make 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 style mustard, salt, and parsley. Set aside.

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

Pour the vinaigrette over top and toss to coat.

Serve