

# Arugula Salad with Figs, Prosciutto, Walnuts and Parmesan



Although frying the prosciutto adds crisp texture to the salad, if you prefer, you can simply cut it into ribbons and use it as a garnish. Honey can be substituted for the jam.

4 tablespoons extra-virgin olive oil  
2 ounces thinly sliced prosciutto, cut into ¼ inch-wide ribbons  
1 tablespoon raspberry jam  
3 tablespoons balsamic vinegar  
½ cup dried figs, stems removed, fruit chopped into ¼ inch pieces  
1 small shallot, minced very fine (1 tablespoon)  
Table salt and ground black pepper  
5 ounces lightly packed baby arugula (8 cups)  
½ cup chopped walnuts, toasted  
2 ounce Parmesan cheese, shaved into thin strips with vegetable peeler

1. Heat 1 tablespoon oil in 10-inch nonstick skillet over medium heat; add prosciutto and fry until crisp, stirring frequently, about 7 minutes. Using slotted spoon, transfer to paper-towel-lined plate and set aside to cool.
2. Whisk jam and vinegar in medium microwave-safe bowl; stir in figs. Cover with plastic wrap, cut several steam vents in plastic, and microwave on high until figs are plump, 30 seconds to 1 minute. Whisk in remaining 3 tablespoons oil, shallot, ¼ teaspoon salt, and 1/8 teaspoon pepper; toss to combine. Let cool to room temperature.
3. Toss arugula and vinaigrette in large bowl; adjust seasonings with salt and pepper. Divide salad among individual plates; top each with portion of prosciutto, walnuts and Parmesan. Serve immediately. Serves 6.

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