

Broccoli Salad with Crispy Prosciutto

Servings: 8 | **Difficulty:** Easy | **Prep Time:** 10 minutes | **Total Time:** 2 hours

About the Dish:

This Broccoli Salad is a fresh, elevated take on a classic summer side, combining crisp broccoli, sweet raisins, crunchy almonds, and a creamy, tangy dressing that ties everything together. It's finished with crispy diced prosciutto, adding a rich, savory bite that balances the sweetness and brings depth to every forkful. Make-ahead friendly and full of texture, it's the perfect summer salad for warm days, backyard gatherings, and easy family meals all season long.

Ingredients:

- (4 oz) Volpi Diced Prosciutto
- (5 cups) Broccoli, *chopped*
- (1/4 cup) Red Onion, *finely diced*
- (1/3 cup) Greek Yogurt
- (1/3 cup) Mozzarella Cheese, *shredded*
- (1/3 cup) Cheddar Cheese, *shredded*
- (1/2 cup) Mayonnaise
- (1/2 cup) Raisins
- (1/3 cup) Almonds, *sliced*
- (2 tbsp) Apple Cider Vinegar
- (2 tbsp) Sugar
- Garlic Powder, *to taste*
- Salt & Pepper, *to taste*

Directions:

- 1) In a large bowl stir together mayonnaise, greek yogurt, apple cider vinegar, salt, pepper, garlic, and sugar to create a dressing.
- 2) Brown the prosciutto over medium-high heat in a skillet until golden and crispy. Remove from the heat, drain any excess grease, and cool.
- 3) Add broccoli, raisins, almonds, shredded cheese, crispy prosciutto, and red onion to the dressing. Stir together to combine.
- 4) Cover and chill for about 2 hours.
- 5) Before serving, garnish with extra cheese, almonds, raisins, and prosciutto.