

Quick & Easy

THE COSTCO WAY

Artisan Romaine Persimmon Salad

Makes 2 to 4 servings

Salad Dressing Ingredients:

3 tsp sherry vinegar
1 Tbsp shallot, minced
1½ tsp Dijon mustard
½ cup olive oil
½ tsp salt
½ tsp pepper

Instructions:

In a small bowl, whisk together vinegar, shallot, Dijon, olive oil, salt and pepper.

Salad Ingredients:

2 heads Tanimura & Antle Artisan® Romaine
6 slices prosciutto
2 medium, ripe Fuyu persimmons
⅓ cup feta cheese

Instructions:

Preheat oven to 375 F. Cut or tear romaine into bite-size pieces. Place prosciutto on a baking sheet. Bake for 10 to 12 minutes, or until crispy. Set aside to cool. Break into bite-size pieces. Peel, halve and slice persimmons into ½-inch pieces. In a large bowl, toss romaine, persimmon, feta and prosciutto. Drizzle salad mixture with half of the dressing. Gently toss to combine. Serve the remaining half of the dressing on the side.

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