

Quick & Easy

THE COSTCO WAY

Grape Salad with Pecorino Romano

Makes 4 to 6 servings

Ingredients:

2 cups Anthony Vineyards Red Grapes
2 cups Anthony Vineyards Green Grapes
6 baby endives, cut into 1-inch slices lengthwise
3 oz prosciutto
¼ cup olive oil
2 Tbsp white wine vinegar
½ tsp sea salt flakes
½ tsp black pepper
½ cup Pecorino Romano cheese, shaved

Instructions:

Preheat oven to 350 F. Line a small- to medium-size baking sheet with parchment paper. Add prosciutto in a single layer. Bake for 5 to 10 minutes, or until crispy. Remove from oven. Cool.

Cut red and green grapes in half, lengthwise. In a large salad bowl, add grapes and endive. In a small bowl, whisk olive oil, vinegar, salt and pepper. Drizzle dressing over salad, crumble prosciutto and add cheese. Toss gently and serve.

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