



Grilled Cantaloupe

with Halloumi & Prosciutto

Have you ever attended a party where most guests were unknown to each other but got along famously? That describes this salad. It's a mix of disparate elements—grilled sweet cantaloupe; shards of crisped salty prosciutto; and a unique grilling cheese from Cyprus called halloumi.

Serves **4 to 6** • Prep time **10 mins** • Rest time **none**

- 1 large cantaloupe, halved, deseeded, and cut into 8 wedges, rind removed
- 8oz (225g) halloumi, drained and sliced into 8 slabs
- extra virgin olive oil
- 4oz (110g) thinly sliced prosciutto
- fresh basil leaves
- extra virgin olive oil (optional)
- crunchy sea salt
- freshly ground black pepper (optional)

1. Place a cast iron skillet on the grate. Preheat the grill to 450°F (232°C).
2. Brush the cantaloupe and halloumi on both sides with olive oil. Place the cantaloupe cut side down and cheese on the grate. Grill the cheese for 1 to 2 minutes. Turn and grill for 3 to 4 minutes more. Grill the melon until grill marks appear, about 3 to 4 minutes per side.
3. Place the prosciutto in the skillet and cook until crisp, about 3 to 4 minutes, moving it around as needed. Transfer the cheese, melon, and prosciutto to a platter.
4. Place the melon and cheese attractively on the platter. Drizzle with olive oil. Crumble the frizzled prosciutto over the top. Scatter the basil around the platter. Serve with olive oil (if using) and salt and pepper (if using).

Nutrition per 2 melon wedges, 2oz (55g) cheese, and 2 prosciutto slices
Calories **335** • Total fat **20g** • Carbs **19g** • Dietary fiber **2g** • Sugars **16g** • Protein **22g**

apple
WOOD PELLETS

450°F (232°C)
GRILL TEMP

13 to 18 mins
COOK TIME

