

Basil and Spinach Salad

6 c Spinach Leaves, washed
2 c Basil, fresh
1/2 c Olive Oil
3 Garlic cloves, chopped
1/2 c Pine Nuts
4 oz Prosciutto, diced
Salt and pepper, to taste
3/4 c Parmesan Cheese, Grated

Toss spinach and basil in a large bowl. Heat oil in a skillet over medium heat and add garlic and pine nuts. Saute until nuts begin to brown slightly.

Stir in prosciutto and cook another minute. Season to taste with salt and pepper. Toss the salad with warm dressing and sprinkle with Parmesan cheese.