

PLT Salad

by Pamela Anderson – Fine Cooking Magazine

In this take on a BLT sandwich, prosciutto replaces bacon. Garlicky croutons are a delicious use for day-old bread. Serves six to eight.

Ingredients

7 oz. mixed salad greens, such as mesclun (10 lightly packed cups)
4 medium tomatoes, cored, cut into 3/4 -inch wedges (wedges halved crosswise if large), and lightly salted
1/2 cup fresh tender herb leaves, such as parsley, chives, chervil, tarragon, or a mix, torn or snipped if large
1/2 cup extra-virgin olive oil
6 thin slices prosciutto (about 3 oz.), cut lengthwise into 1/2-inch strips
2 cloves garlic, smashed and peeled
6-7 oz. day-old French bread (with crust), cut into 1/2-inch cubes
1 tsp. chopped fresh thyme
Kosher salt and freshly ground black pepper
4 tsp. fresh lemon juice



Put the greens, tomatoes, and herbs in a large salad bowl.

Heat 1/4 cup of the olive oil in a 12-inch skillet over medium heat. Add the prosciutto and cook, stirring frequently, until crisp and slightly darker in color, 4 to 5 minutes. With tongs or a slotted spoon, transfer to a plate lined with paper towels. Add the garlic to the skillet and cook, turning occasionally, until golden brown, 30 seconds to 1 minute; discard the garlic. Add the bread and thyme to the skillet and cook, stirring occasionally, until crisp and golden brown, 4 to 5 minutes. Toss with salt and pepper to taste.

Add the bread and prosciutto to the salad bowl. Drizzle the salad with the remaining 1/4 cup olive oil and the lemon juice, and toss well. Season to taste with salt and pepper and serve.